

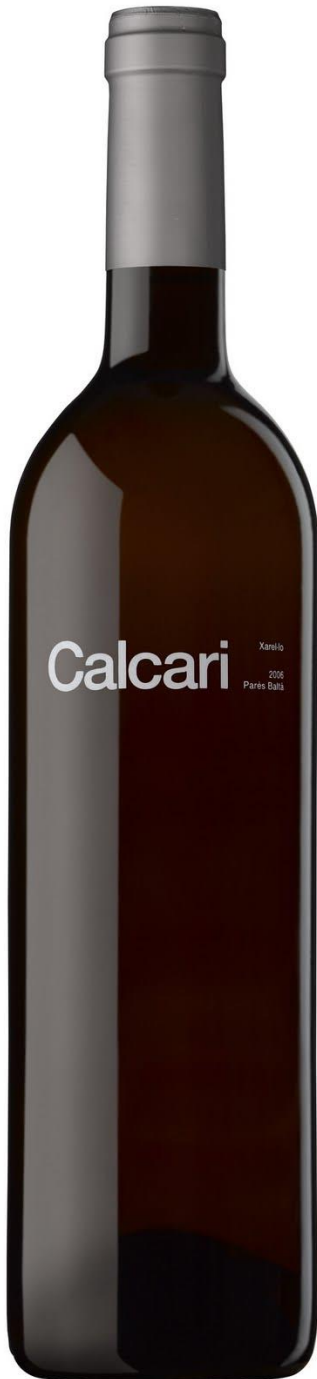


**TOP
SELECTION**
WINES & SPIRITS

PARÉS BALTÀ

CALCARI XAREL-LO

2016



Grape Varietals

100% Xarel-lo

ABV

12.5%

Soil Type

Calcareous soil with clay

Average Age of Vines

42 years

Vinification

Fermented in stainless steel tanks for 21 days at an average temperature of 16° C. After fermentation, wine is rested on the lees for four months with daily battonage.

History

A family owned winery with traditions dating back to 1790, Parés Baltà owns five estates in the Penedès mountains. The variety of the soils and elevation create unique microclimates that give a special personality to their wines. Organic viticulture is at the heart of the operation, Parés Baltà uses its own flock of sheep to fertilise the vineyard and bees for pollination during the flowering season. Today, the estate's management is led by brothers Joan and Josep Cusiné, and the winemaking is in the hands of their skilled oenologist wives, Elena Jimenez and Marta Casas. Parés Baltà's wines and cava express the essence of the Mediterranean ecosystem with elegance, concentration and balance.

Tasting Notes

Pale yellow colour with green hues. Medium intensity on the nose with notes of pear and banana. On the mouth, it reminds us of a pear tarte tatin with crème anglaise. Suggested food pairings: aperitif and shellfish.