



Grape Varietals

100% Grenache

ABV

14.5%

Soil Type

Calcareous soil with clay and limestone

Average Age of Vines

42 years

Vinification

Fermentation at 20 ° C in stainless steel tanks for 4 weeks with 3 daily pump-over's. Aging 5 months in new and **2 fill** French oak barrels.

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 cavas express the essence of the Mediterranean ecosystem with elegance, concentration and balance.

Tasting Notes

Lovely ripeness of generous raspberry flavours. The nose shows creamy and fresh wild fruit, very complex and intense. This shows dominating fresh red fruit with a hint of exotic spice note and smoky oak undertones in mouth. Well balanced, long and very fine.