



**TOP  
SELECTION**  
WINES & SPIRITS

PARÉS BALTÀ

MAS IRENE

2015



#### **Grape Varietals**

74% Merlot , 26% Cabernet Franc

#### **ABV**

14.5%

#### **Soil Type**

Calcareous soil rich in marine fossils and clay

#### **Average Age of Vines**

42 years

#### **Vinification**

Cold pre-fermentation maceration at 8° C during five days to extract as much as possible of color and aromas. Then the two varieties were fermented separately at a controlled temperature of 25 °C. Prolonged during 23 and 28 days respectively. Ageing of thirteen months in new French oak barrels from Allier.

#### **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**

Intense deep red colour with black layer. On the nose, intense and complex aroma of preserved red fruit combined with toasts and spices. In the mouth it is soft and oily, with good structure. Intense flavour of red fruit, spices and toasts from the oak. Long and pleasant finish.