

PARÉS BALTÀ

\$29.96*

* Suggested retail price

PARÉS BALTÀ



- 90 Points -Wine Align

- 90 Points -James Suckling

Cava Brut

📨 Organic 🕥 Biodynamic 🛛 🌾 Vegan			
	Product code		717779
i i i	Format		12x750ml
	Listing type		Private Retail - Special Order
Ĺõ	Status		Available
	Type of product		Sparkling Wine
	Country		Spain
Ø	Regulated designation		Denominación de Origen
9	Region		Cataluna
	Appellation		Cava
部	Varietal(s)		Parellada
靜	Varietal(s)		Macabeu
部	Varietal(s)		Xarel-lo
%	Alcohol percentage		11.5%
X	Colour		White
4	Sugar		Brut
	Closure type		Cork
X	Length of aging		18 months

ABOUT THIS WINERY

Parés Baltà is a family owned winery in the Penedès region of Spain with traditions dating back to the 18th century. All their wines have an organic certification and the vineyards are certified biodynamic by Demeter. The vineyards are dry-farmed and all wines are vegan. They have their own flock of sheep for fertilizing the vineyards as well as their own bees for pollination during the flowering season.

TASTING NOTES

Pale yellow color. Medium intensity on the nose with toasty notes combined with aroma of pear and apple. Fresh and alive in the mouth with dominating notes of fruit. Light and soft with a pleasant finish. Serving temperature: 6 - 8° C.

PRODUCT NOTES

Parés Baltà's Brut cava is a blend of the three traditional varieties of the Penedès: Parellada, Macabeu and Xarel-lo. The parellada, from the highest mountains of the region, provides the freshness, the macabeu gives us the fruit and the xarel-lo gives us the body. The three varieties complement each other creating a perfect synergy of aromas and freshness.

PRODUCTION NOTES

Alcoholic fermentation at 16° C in stainless steel tanks for two weeks. Second fermentation in bottle following the traditional method. Ageing in the bottle for a minimum of 18 months.

MELANIE ELDRIDGE (204) 794-7277 Manager, Manitoba and Saskatchewan