



PARÉS BALTÀ

Cava Brut nature

\$21.45

* Suggested retail price

PARÉS
1790
BALTÀ

 Nature  Organic  Biodynamic

	Product code	15317887
	Agent	Noble Sélection
	Licensee price	\$18.66
	Format	12x750ml
	Listing type	SAQ Specialty by lot
	Status	Available
	Type of product	Sparkling wine
	Country	Spain
	Regulated designation	Denominación de origen (DO)
	Region	Cataluna
	Appellation	Cava
	Varietal(s)	Xarel-lo
	Varietal(s)	Macabeu
	Varietal(s)	Parellada
	Colour	White
	Sugar	Brut nature
	Closure type	Cork
	Aging vessel type	In bottle
	Length of aging	24 months

ABOUT THIS WINERY

Parés Baltà is a family owned winery in the Penedès region of Spain with traditions dating back to 1790. Today, the winery produces a wide range of high quality organic wines and cavas in biodynamic vineyards, which have received international acclaim. Always keeping quality in view, the aim is to produce some of the best and most interesting wines in the world while protecting the environment.

TASTING NOTES

Golden yellow color. Intense aroma on the nose with notes of brioche and mature fruit. In the mouth it is soft and balanced. Flavors from the ageing dominate, with light toast and hints from yeast. Long and complex finish. Serving temperature: 6 - 8° C.

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 24 months.



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