

Noble Selection  
1370 Boulevard Rosemont  
Montréal, QC H2G 1V4  
(514) 989-9657



## PARÉS BALTÀ

### Cava Blanca Cusiné 2016

\$39.25

\* Suggested retail price

PARÉS  
1790  
BALTÀ

 Organic  Biodynamic

Product code	12591021
Agent	Noble Sélection
Licensee price	\$34.15
Format	6x750ml
Listing type	SAQ Specialty by lot
Status	Store Only
Type of product	Sparkling wine
Country	Spain
Regulated designation	Denominación de origen (DO)
Region	Cataluna
Appellation	Cava
Varietal(s)	Xarel-lo 80 %
Varietal(s)	Chardonnay 10 %
Varietal(s)	Pinot Noir 10 %
Alcohol percentage	12,5%
Colour	White
Sugar	Brut nature
Sugar content	1,2
Closure type	Cork
Aging vessel type	French oak and Stainless steel tank
Length of aging	80 months
PH	3,1



#### 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

Yellow color with light golden reflections. The wine shows a beautiful crown of fine bubbles. The nose offers complex and subtle aromas with delicate notes of fresh almonds, hazelnuts, honey, orange blossoms and fresh figs. Fresh and round, the palate reveals notes of ripe, jammy fruits. Serve at 8-10°C.

#### PRODUCT NOTES

The Chardonnay fermented in stainless steel tanks for two weeks, at 16° C. The Pinot Noir fermented in new French oak barrels for 15 days. The second fermentation took place in bottle, following the traditional method. The wine aged in bottle for at least 80 months.



**ANDRÉA MATHURIN**  
(581) 996-1514  
Est du Québec

**FRANÇOIS LAROUCHE**  
(438) 833-4816  
Center of Quebec

**ARNAUD BÉNIER**  
(514) 549-7689

**JEREMY ROUSSIN**  
(819) 212-4520  
Montréal, Estrie & Centre  
du Québec