



PARÉS BALTÀ

Cava Blanca Cusiné

2016

\$39.25

* Suggested retail price

Organic Biodynamic

	Product code	12591021
	Agent	Noble Sélection
	Licensee price	\$34.15
	Format	6x750ml
	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 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.

PARÉS
1790
BALTÀ



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