

PARÉS BALTÀ Cava Blanca Cusiné 2012

Jancis Robinson

17 POINTS

“ Biodynamically farmed. Organic wine. 80% Xarello, 11% Chardonnay, 9% Pinot Noir from the Les Torres vineyard at 700 m in the Penedès mountains. Traditional method. 72 months on lees. No dosage. Disgorged December 2019. Deep gold. Rich, toasty aroma. Golden fruit – yellow plum, orange zest and apricot. Deep and inviting. Toasty and savoury on the palate, the toastiness giving a lightly charred note on the finish. Spiced and golden on the palate. A wonderfully rich, complex and bone-dry, fresh cava. Powerful, almost meaty in its density (not in its flavour). A wine-drinker's cava. (JH) ”

About Jancis Robinson

Described by Decanter magazine as 'the most respected wine critic and journalist in the world', Jancis writes daily for JancisRobinson.com (voted first-ever Wine Website of the Year in the Louis Roederer International Wine Writers Awards 2010), weekly for The Financial Times, and bi-monthly for a column that is syndicated around the world. She is also editor of The Oxford Companion to Wine, co-author with Hugh Johnson of The World Atlas of Wine and co-author of Wine Grapes - A complete guide to 1,368 vine varieties, including their origins and flavours, each of these books recognised as a standard reference worldwide.

PARÉS
1790
BALTÀ



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