Spain, DO Cava

PARÉS BALTÀ BRUT NATURE N

”Matured to creamy”

Story Made for today’s taste. Includes all traditional cava grapes, Xarel-lo, Macabeu and Parellada, but Xarel-lo plays the main role here and gives the wine body and diversity. The colour is strikingly golden, rich brioche on the nose, creamy and lusciously fruity on the palate. An amazingly good cava for its price. Like Parés Baltà, Brut Nature is also a Demeter certified organic biodynamic wine, that also suits vegans. And for all of us who appreciate good wine.

Producer Parés Baltà winery was established back in 1790 and remains a family-owned business to this day. Their wine production is infused with great passion, and the endearing and warm-hearted Cusiné family welcomes all wine enthusiasts to their estate, located just a short distance from Barcelona. The vineyards are situated across five villages, encompassing diverse terrains, valleys, and mountains. This allows for the cultivation of wines in both Mediterranean and continental climates, as well as in their intermediate zones. Some vineyards are nestled within nature reserves, where grapes grow almost magically undisturbed. The vineyards are located on centuries-old terraces, where wild boars, foxes, hares, and eagles are common sights.



COLOR Warm golden yellow

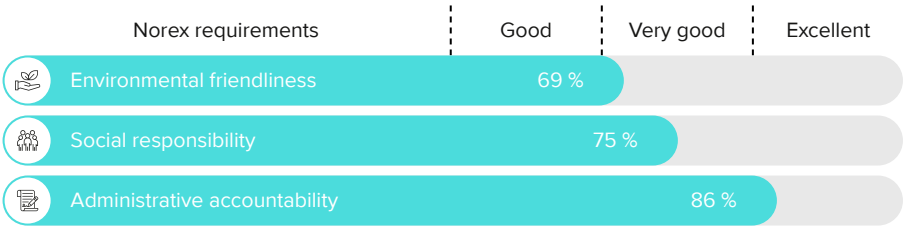
AROMA Ripe tropical fruit, roasted nuts, honey and minerals

TASTE Bone dry, creamy, maturely fruity, toasted with mineral notes. Soft and well-balanced. Brioche is not an ordinary experience in a glass of cava

TIPS FOR USE An enjoyable wine, an excellent aperitif and a delicious companion for oysters, shellfish, risotto, paella and grilled fish.

WINE TYPE	Sparkling Wines	**PACKAGE SIZE**	6 bottle(s)
GRAPES	Xarel.lo Macabeo Parellada	**BOTTLE CLOSING**	Natural cork
		BOTTLE SIZE	0,75 l
MANUFACTURER	Parés Baltà	**PRODUCT NUMBER**	173057
ALCOHOL CONTENT	11,5%		
SUGAR CONTENT	3,2 g/l		

Norex Responsibility Indicator: Parés Baltà



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