Spain, DO Penedès | 2020 PARÉS BALTÀ INDIGEN

"The original Garnacha"

The Garnacha variety has been undervalued in Spain for decades. Garnacha requires a lot of care, and is not as lucrative as, for example, its competitor Tempranillo. However, the grape produces stunning wines in the hands of skilled winemakers. Garnacha can be slightly chilled before serving, if desired. Indigena is well fermented in cool 20 °C steel tanks for 4 weeks and the fermented grape juice is pumped onto the skins three times a day. Finally, the wine matures for five months in new and re-used French oak casks.

Roducer 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 Bright ruby red

AROMA Lightly toasted with spicy berries on the nose, dark notes of plum, peppery, oaky with raspberry notes

TASTE Generous, tanninous, mellow raspberry notes, elegantly acidic, nuanced and spicy. Well-balanced, elegant and long

TIPS FOR USE Suitable for barbecue, fatty fish, game, with reindeer and ripe cheeses.

Red wines 6 bottle(s) **WINE TYPE** PACKAGE SIZE Garnatxa 100% Natural **GRAPES BOTTLE CLOSING** cork Parés Baltà **MANUFACTURER** 0,751**BOTTLE SIZE** 13,5% ALCOHOL CONTENT 173090 **PRODUCT** 1,2 q/l SUGAR CONTENT **NUMBER**

PARÉS BALTÀ



AVAILABLE FROM FOLLOWING WHOLESALES































