

Spain, DO Cava

PARÉS BALTÀ BRUT VINTAGE V

"Cava, with structure"

Story Cava Vintage is made by the traditional method of bottle fermentation, typical for cava. Three traditional grapes from the Penedés region have been used: Xarello, Macabeo, and Parellada. The first gives freshness and floweriness, the second gives distinctive fruitiness and the third gives structure and good body. Alcohol fermentation in refrigerated steel tanks at 16 °C guarantees the freshness and fruitiness of the wine. This biodynamic wine also suits vegans.

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 Light golden yellow

AROMA Advanced peach on the nose, apricot and ripe apple, roast and minerals

TASTE Dry, mellow and fruity, elegantly acidic, baked, apple notes

TIPS FOR USE A fine aperitif, an enjoyable toasting drink, a delicious social wine, but also great for tapas, for salads, for oily fish and white meat.

WINE TYPE	Sparkling Wines	PACKAGE SIZE	6 bottle(s)
GRAPES	Parellada 40% Macabeo 40% Xarel.lo 20%	BOTTLE CLOSING	Natural cork
MANUFACTURER	Parés Baltà	BOTTLE SIZE	0,75 l
ALCOHOL CONTENT	11,5%	PRODUCT NUMBER	173128
SUGAR CONTENT	6 g/l		

PARÉS
1790
BALTÀ



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