

## Spain, DO Cava PARÉS BALTÀ BRUT VINTAGE V

"Cava, with structure"

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 fruityness of the wine. This biodynamic wine also suits vegans.

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** 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.

Sparkling Wines **WINE TYPE** Parellada 40% **GRAPES** Macabeo 40%

Xarel.lo 20%

Parés Baltà **MANUFACTURER** 

11,5% **ALCOHOL CONTENT SUGAR CONTENT** 6 g/l

**PACKAGE SIZE BOTTLE CLOSING** 

6 bottle(s) Natural cork

0.75 I **BOTTLE SIZE** 173128 **PRODUCT** 

NUMBER

## PARÉS BALTÀ



**AVAILABLE FROM FOLLOWING WHOLESALES** 

































