



PARÉS BALTÀ AMPHORA ROJA

2017 Natural Wine | D.O Penedès

This elegant Microcuvéé is made from 100% Xarel-lo grapes, cultivated according to organic and biodynamic farming methods. Xarel-lo is a variety of grape indigenous to the Penedès region. The grapes for this particular wine are grown in vineyards over 80 years old. Additionally, the special soils and microclimates, yield to more sophisticated and complex wines. This natural wine was fermented in an amphora made with grey clay found in an archaeological site within the vineyard, where thousands of years ago Iberians lived, they also cultivated grapes and fermented wine in clay amphoras. No sulfites added. Limited production.

Tasting notes

Color

Light yellow

Aroma

Elegant with notes of white fruit and a hint of banana.

Taste

Slightly sweet and tart with a hint of toasted almond with deep notes of tender white fruits. Amphora Roja pairs very well with Seafood, risotto and grilled fish.

Finish

Elegant, exceptional and well-balanced.

About Parés Baltà Organic & Biodynamic Wines Parés Baltà is a family winery in the Penedès region whose history dates back to 1790. Thanks to the different soil composition and microclimates, the wines have a particular character. The winery has a long tradition improved with innovative ideas to produce organic - biodynamic wines, cava and natural wines. Three generations are presently at work on the estate. The vinification has been entrusted to Maria Elena Jimenez and Marta Casas both exceptional young women who express their talent in the quality of the Parés Baltà wines. These wines not only show character and mastery but also elegance and balance. The vineyards are located over five estates in Penedès, cultivated using sustainable methods in harmony with the environment. Parés Baltà wines and cava are characterized by their outstanding flavour profile