



PARÉS BALTÀ^{COSMIC}

2021 Xarel·lo & Sauvignon Blanc | D.O Penedès

Situated on the highest mountains of the Penedès, close to the sky, is where the freshest and most aromatic Xarel·lo and Sauvignon Blanc grapes grow. The grapes for this wine are cultivated according to organic and biodynamic methods, pesticides and herbicides are consistently avoided and no irrigation is used. A herd of sheep fertilizes the soil and bees help pollinate the vines during the flowering period.

Grape varieties: 85% Xarel·lo and 15% Sauvignon Blanc

Tasting notes

Color

Light bright yellow

Aroma

Deeply aromatic, notes of flowers and white apricots

Taste

Fresh and smooth with good acidity and mineral hints, this wine has intense flavours of white fruit and flower. It pairs well with salads, rice, fish, sushi and mild cheese

Finish

Long aftertaste

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 Jiménez 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