



PARÉS BALTÀ COSMIC 2024

DO Penedès | Xarel·lo White Wine

Cosmic 2024 is a Penedès white composed mainly of Xarel·lo and Sauvignon Blanc, with citrus brightness and a clean mineral line. The grapes come from the Les Valls-Les Torres estate, around 600 metres above sea level inside a natural park.

WINEMAKING: the grapes receive a short four-hour skin maceration, then ferment in stainless steel for eighteen days at low temperature. The wine stays on fine lees for four months, adding texture without oak flavour. **FOOD PAIRING:** serve at 8 to 10 °C with grilled white fish, sushi, shellfish, fresh goat cheese or vegetable dishes with herbs. Its dry citrus line also works well as an aperitif.

Tasting notes

Color

Pale yellow, bright and clear.

Aroma

White flowers, pear, peach, citrus peel and a light mineral note.

Taste

Fresh and clean, with crisp citrus, gentle texture and a dry Xarel·lo line.

Finish

Clean and mineral, with grapefruit, white fruit and bright acidity.

PARÉS BALTÀ Parés Baltà is a family estate in Penedès, with roots reaching back to 1790. The Cusiné family farms across several Penedès sites, using organic and biodynamic methods to keep each vineyard identity clear. María Elena Jiménez and Marta Casas lead the winemaking, with a cellar style based on restrained handling, native varieties and clean expression rather than heavy extraction or oak.