



PARÉS BALTÀ GINESTA

2023 Microcuvée | D.O Penedès

Floral and intense, this microcuvée is full and rich, with notes of ripe citrus fruits followed by a nice acidity that brings balance into the wine, leading to good ageing potential. Ginesta is part of a collection of Microcuvée wines, a selection of organic and biodynamic wines produced in very limited quantities, only in the best years. Made from 100% Gewürztraminer cultivated according to Organic and Biodynamic farming methods. The grapes come from vineyards with special soils and microclimates, yielding more sophisticated wines.

Tasting notes

Color

Pale gold.

Aroma

Intense aromas dominated by rose, orange blossom and ripe citrus fruit; orange and lemon peel with a touch of Lychee.

Taste

Full-bodied with good acidity. Well-balanced palate with intense notes of ripe citrus fruit and a silky creamy texture. Food Pairing: Asian cuisine and smoked dishes.

Finish

Full-bodied with good acidity.

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