



PARÉS BALTÀ MAS IRENE

2018 Microcuvée | D.O Penedès

An outstanding red wine from Penedès produced by Pares Balta, a family business founded in 1790. The third generation of this family are currently running the winery, Joan and Josep Cusiné, with the help of Josep's father, Joan Cusiné Cusiné. This wine is a blend of Merlot and Cabernet Franc from Finca Hisenda Miret at an altitude of 400 meters, and Finca la Torreta, located at 315 meters above sea level. The vineyards are cultivated by organic farming methods. A flock of sheep is responsible for fertilising the land of the vineyards and a local honeycomb aims to support the pollination of the grape flowers. After the harvest, the grapes are removed from their vats to carry out a cold maceration at a temperature of 8 ° C for 5 days. Subsequently, the fermentation of the two varieties is performed separately at a controlled temperature of 25 ° C for 4 weeks. Finally, Mas Irene spends a minimum of 13 months in French Allier oak barrels and then a minimum of 12 months in the bottle.

Tasting notes

Color

Dark ruby

Aroma

Intense and complex. Candied red fruit aromas appear along with toasted flavours, vegetation and balsamic notes

Taste

smooth and oily, with great breadth and power. Notes of berries appear with spices and roasted notes

Finish

Long and pleasant finish

Pares Balta Winery Parés Baltà is the fulfilment of a dream of winegrowers and producers. The Cusiné family create wines that capture the virtues of the best winegrowing areas of Penedès. Along with tradition and modernity, Parés Baltà is one of those family-run wineries that have a true passion for natural things. The cultivation of the vineyards, respectful towards the environment, is one of the maximum identity traits of the winery. For this reason, their wines have an organic cultivation certificate and are treated biodynamically by Demeter methods.