



PARÉS BALTÀ MAS IRENE

2016 Microcuvée | D.O Penedès | Magnum

Complex and refined with a velvety texture. This an elegant and well structured red wine made from an assemblage of 71% Merlot, 29% Cabernet Franc. Aged for 13 months in new French Oak barrels from the Allier forest. Mas Irene is part of a collection of Microcuvée wines, a special selection of organic and biodynamic wines produced in very limited quantities, only in the best years. The grapes come from old vineyards with special soils and microclimates.

Tasting notes

Color

Dark ruby.

Aroma

A wine with great complexity, the explicit presence of preserved red fruit harmoniously blends with the toasty notes from the oak.

Taste

Elegant, soft, and oily. The intense notes of cassis and forest fruits continuously evolve in the glass, giving way to dark chocolate and spicy notes. This wine pairs wonderfully with grilled duck breast, sweet-sour sauces.

Finish

Persistent and pleasant aftertaste with a medium-high amount of tannins. 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.