



## PARÉS BALTÀ HISENDA MIRET

### 2017 Microcuvée | D.O Penedès

Rich and elegant with a velvety texture. Hisenda Miret is part of the Microcuvée range of fine wines produced in very limited quantities. The grapes come from vineyards with special soils and microclimates. This organic red wine is made from 100% Red Garnatxa (Grenache) grapes native to the Penedès region in Spain. Matured for five months in new and two-year-old French Oak barrels Food Pairings: Duck in dark sauce, paella Gall Negre (a traditional Penedès dish), game meat dishes, and roasted lamb.

#### **Tasting notes**

##### **Color**

Vivid ruby red

##### **Aroma**

Intense, complex and fresh with loads of over-ripened cherries followed by hints of ruby-red grapefruit and a slight touch of liquorice

##### **Taste**

Deep flavours of candied red fruit, spice, and toasted oak. Balance is the main character of this wine. This wine pairs with Duck in dark sauce, paella Gall Negre (traditional Penedès dish), game meat dishes, roasted lamb

##### **Finish**

Long and harmonious 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 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