



PARÉS BALTÀ_{ABSIS}

2015 Microcuvée | D.O Penedès

Opulent, complex and well balanced, this is one of our personal favourites at FiGee. Absis is an extraordinary red wine made from 59% Tempranillo, 19% Cabernet Sauvignon, 10% Merlot & 12% Syrah grapes, cultivated in vineyards with special soils and microclimates. This Microcuvée is part of a selection of organic and biodynamic wines produced only in the best years. OWC6 - Original wooden case of 6 bottles.

Tasting notes

Color

Rouge intense de couleur rouge rubis.

Aroma

Sweet red fruits, raisins, plums and mulberries perfectly integrated with oak and balsamic notes.

Taste

Rich with great complexity and structure. It evolves in the glass, it has the perfect balance between the fruit and spicy oak notes. This wine pairs with grilled meats.

Finish

Long, pure and persistent

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.