FiGee
FINE GOODS



PARÉS BALTÀ CAVA BRUT

Organic Biodynamic Cava | D.O Penedès

Crisp, fresh and fruity. This artisanal cava is produced according to the classic method of second fermentation in the bottle. Made from a coupage of three traditional grapes from the Penedès, the Parellada grapes contribute to the freshness and floral notes, the Macabeu grape brings out the fruitiness and the Xarel-lo provides the body. These grapes are produced using organic and biodynamic farming. Food Pairing: Seafood, cheese, light Asian food. Extraordinary by the glass!

Tasting notes

Color
Pale yellow

Aroma
Fine bouquet of fruit and mineral aromas

Taste
Well balanced with pleasant acidity and aromatic sweetness. Lively and bubbly.

Finish
Fresh and light

About Parés Baltà Organic & Byodinamic 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