



PARÉS BALTA CAVA HISTÒRIC

2018 Brut Nature | D.O Penedès

Històric Gran Reserva Brut Nature is a refined Cava made of a traditional blend of 60% Xarel·lo, 20% Macabeu, and 20% Parellada from organic, Biodynamic and Demeter vineyards. These grapes are hand-harvested and fermented in stainless steel tanks for two weeks. The second fermentation happens in the bottle, following the traditional method, and it is aged for a minimum of 36 months—no oak maturation. **FOOD PAIRING:** It goes well with rice dishes, stewed meats or serve by the glass.

Tasting notes

Color

Yellow with golden tones.

Aroma

Aromas of candied fruit, subtle hints of pastry.

Taste

Elegant, fresh palate with a creamy texture and excellent bubbles.