



PARÉS BALTÀ BLANCA CUSINÉ

2012 Microcuvée Cava | D.O Penedès

An elegant Microcuvée composed of Xarel-lo Chardonnay and Pinot noir. The grapes come from vineyards with special soils and microclimates, producing refined wines. Blanca Cusine is produced in limited quantities. Grape Variety: 81% Xarel-lo, 9% Chardonnay and 10% Pinot Noir Second fermentation in the bottle following the traditional method is 6.5 years! This is a big wine.

Tasting notes

Aroma

Intense aroma of dehydrated fruits, toasted almond with a delicate touch of fruit compote.

Taste

Rich with very good acidity, smooth carbonic hints and a nutty taste. Food Pairing: Any kind of dish

Finish

Delightful and elegant.