



PARÉS BALTÀ BLANCA CUSINÉ

2016 Microcuvée Cava | D.O Penedès

Climate conditions in 2015, such as lack of rainfall, high temperatures, and significant drought, resulted in grapes with excellent sugar levels and acidity. The higher pulp-to-skin ratio yielded wines with intense aromas and complexity. The 2016 Blanca Cusiné vintage blends 83% Xarel·lo, 7% Chardonnay, and 10% Pinot Noir. These grapes were harvested by hand from vineyards cultivated using organic, biodynamic, and Demeter farming methods. They also benefited from special soils and microclimates ideal for producing refined wines. • This elegant Microcuvée is produced in limited quantities. • Chardonnay and Xarel·lo are fermented separately in stainless steel vats at 16 °C. • Pinot noir is vinified on lees for two months with batonnage three times a week. • Cava Blanca Cusiné is made according to the traditional method: second fermentation in the bottle with a minimum ageing period of 80 months. • The vineyards range between 17 to 41 years old. • Cava Blanca pairs perfectly with any dish from beginning to end.

Tasting notes

Aroma

Intense aroma of dried fruits, toasted nuts, and subtle hints of fruit compote.

Taste

The palate is elegantly balanced, with a refreshing acidity, a silky texture, and a gentle effervescence.