



PARÉS BALTA[®] BLANCA CUSINÉ

2014 Microcuvée Cava | D.O Penedès | Magnum

Parés Baltà Blanca Cusiné 2014 Magnum is the flagship cava of this Penedès biodynamic estate, a Brut Nature Gran Reserva from the traditional method, blending Xarel·lo, Chardonnay and Pinot Noir as blanc de noirs. Aged a minimum of 80 months on lees. The 1.5-litre Magnum format slows evolution and amplifies bubble finesse. 12.5% volume Certified organic, biodynamic, vegan. WINEMAKING: each variety vinified separately, Chardonnay and Xarel·lo in stainless steel at 16 °C, Pinot Noir aged 2 months on lees with bâtonnage three times a week, before blending for secondary fermentation. Zero dosage (Brut Nature). SERVING / FOOD PAIRING: Serve chilled to 8 to 10 °C in white wine glasses to showcase the fine, persistent bubble structure. The complexity and maturity of this Gran Reserva make it ideal as an aperitif or paired with oysters, smoked salmon, seared scallops, aged Manchego cheese, or delicate white fish preparations. Its saline finish and toasted hazelnut notes complement shellfish and seafood exceptionally well.

Tasting notes

Color

Luminous golden yellow with fine, persistent bubbles.

Aroma

Complex & elegant, shaped by long ageing: fresh almonds & toasted hazelnuts, orange blossom honey, dried figs & lightly toasted.

Taste

Round and silky, with a fine, well-integrated effervescence that supports rather than pushes.

Finish

A long, persistent finish on dried fruits, toasted hazelnut, and a fine saline note. PARÉS BALTA Cava has been at the heart of Parés Baltà's identity for generations. Founded in 1790 in Penedès, the family estate has developed a singular expertise in crafting long-aged biodynamic cavas, under the stewardship of the third Cusiné generation: Joan and Josep, alongside oenologists Marta Casas and María Elena Jiménez. Farming 176 hectares across five distinct terroirs between 210 and 720 metres altitude, Parés Baltà practises certified organic (CCPAE since 2002) and Demeter biodynamic (since 2012) viticulture. The Blanca Cusiné cuvée takes its name from one of the estate's co-founding women, a tribute to those who shaped its story. In 2024, MW Tim Atkin named Marta Casas Winemaker of the Year.