



PARÉS BALTÀ CAVA BRUT

Bio & Biodynamic Spanish Cava

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.

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