Parés Baltà

Penedés, Spain



Winemaker: María Elena Jiménez, Marta Casas, Joan Cusiné & Josep Cusiné
Region: Penedés, Spain
Location: Penedés, Spain
Appellation: Penedés

Finca Las Valls

The Chardonnay and Xarel·lo are fermented separately in stainless steel tanks. The Pinot Noir is made as a Blanc de Noirs, fermented in new French oak barrels, and aged on its lees for two months with stirring. Secondary fermentation occurs in bottle. After the secondary fermentation, it is aged in the bottle for a minimum of 80 months (over 6.5 years) before disgorgement.

Certified Organic & Demeter Certified Biodynamic

78% Xarel-lo, 12% Pinot Noir & 10% Chardonnay

About the Winery/Winemaker

One of the founding properties within the Cava DO. Family winery with a long tradition of winemaking with origins stretching back to 1790, when the first vineyards were established on their estates in the Penedès, situated a short journey of just 30 km from the Mediterranean coast and Barcelona. For the past 20 years María Elena and Marta have been Parés Baltà's winemakers using the grapes grown by their respective husbands, Joan and Josep, who are third generation viticulturalist of the family.