



PARÉS
1790
BALTA



CAVA

BLANCA CUSINÉ

GRAN RESERVA. BRUT NATURE

2017

In Blanca Cusiné cava, the traditional xarel·lo variety is joined with two historical varieties in the world of sparkling wines: Chardonnay and Pinot Noir. All of them take on their own nuances due to the influence of the climate and the terroir of the Penedès mountains, in our Les Valls estate.

The pinot noir is vinified as "blanc de noirs" offering us a sparkling wine where finesse and elegance speak for themselves.



Made from 78% Xarel·lo, 12% Pinot noir and 10% Chardonnay grown organically and biodynamically in our Penedès vineyards.



Harvested by hand.



The chardonnay and xarel·lo are fermented separately in stainless steel vats at 16°C.



After bottling, it undergoes a second fermentation in the bottle according to the traditional method, with a minimum ageing period of 80 months.



The pinot noir is vinified on lees for 2 months with batonnage 3 times a week.



Golden yellow, reflecting its long ageing.



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



Elegant entry on the palate with very good acidity, silky carbonic and a finish with hints of dried fruit and toasted notes.



Best served at 8-10°C.



Blanca Cusiné cava goes perfectly with any dish. Ideal to accompany a meal from start to finish. A highly gastronomic cava.



Organic Farming



Biodynamic Farming



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CHARACTERISTICS OF THE VINEYARD

VARIETY	Xarel·lo	Chardonnay	Pinot Noir
PARCEL	Camp d'Aviació (Finca Parés Baltà)	Sobre Camp de Pujols (Finca Les Torres)	El Corral Vell (Finca Les Torres)
ROOTSTOCK	161 - 49	S04	161 - 49
AGE	39 years	42 years	18 years
VINE AND ROW SPACING	1.2 x 2.6 m	1.2 x 2.7 m	1.2 x 2.7 m
TRELLIS SYSTEM	Royat Doble	Guyot Doble	Royat Doble
SOIL	Loam soil with low permeability and better retention of water which makes it difficult to suffer from water stress, and the aromatic loss caused by that.	Loam and gypsum are the most distinct components in this soil. Located at the highest altitude (with ground formed under the Mesozoic period, or more precise the Triassic period) one finds the stratus layer formed under this period, named Keuper	
LOCATION	Penedès Central Valley	Sierra d'Ancosa/Pontons foothills	
ALTITUDE	254 m	670 m	690 m
ORIENTATION	Northeast - Southwest	North - South	East - West
EXPOSURE	1% Southwest	5% East	1% Southeast
ANNUAL RAINFALL	452,1 mm	554,1 mm	554,1 mm
VEGETATIVE CYCLE RAINFALL	120,6 mm	125,7 mm	125,7 mm

WEATHER (VEGETATIVE CYCLE 2017)

For the third consecutive year, the climate during the vegetative cycle has been very dry and, together with the high summer temperatures, the plant has reacted with a **quick maturation** and with severe water stress.

Autumn and winter 2016 were rarely rainy, since the previous two had practically not rained. Especially in the month of October and November was when more rainfall accumulated. And later, in March it also seemed that an **ideal spring** would come to us. Thus, the total annual precipitation has been slightly higher compared to the previous cycle.

But during spring and specially summer, temperatures reached record levels. The heat waves started in June and were successfully produced during the months of July and August, reaching a record of 9 consecutive days (27 July - 5 August) of daytime temperatures above 40 °C and minimum nighttime temperatures above 20 °C.

We have lived **eternal days of extreme heat** and the plant has shown it anticipating the harvest about 15 days or three weeks depending on the area. This has caused that the plant is very stressed and that the three consecutive years of drought are marked with a very defined footprint throughout the development of the vegetative cycle.

WEATHER (HARVEST 2017)

This year, so spectacularly dry and hot in the vegetative cycle has made the cellar door open the first week of August, although with the maturation controls we could have started a week before. The harvest began in August 7.

The beginning of the harvest was unexpected, very fast and very sustained at harvest time in any type of variety, without waiting intervals between early and late varieties. The succession of the rhythm of maturation was constant and very fast.

Unfortunately the yield of the vineyard has been very low, as we have been experimenting since the vintage 2015. The grapes have arrived in an **excellent sanitary** state due to the fact that with the lack of humidity, the fungi have not developed and the grapes mature no attacks of any kind, with a high level of sugars and a correct level of acidity. For the grape of cava base, it has been necessary to harvest earlier instead of the red grape we have made a harvest with very high sugar level to avoid imbalances with the phenolic maturation (of the skins).

The harvest has had a fast finish, also ending on record dates around September 18, due to unexpected start and the fast harvest.

The climatological effect has allowed us to do about maturation of some grapes to be able to make both white and red sweet wines; We have even dried grapes on a bed straw.

ANALITYCS

ALCOHOL	12 %
TTA	5,8 g/l
VA	0,27 g/l
PH	3.23
SUGAR	<1 g/l
S02 T	70 mg/l

NUTRITIONAL VALUES

FATS	0,00 g/100g
SATURATED FATS	0,00 g/100g
CARBOHYDRATES	0,89 g/100g
SUGAR	0,70 g/100g
PROTEIN	0,00 g/100g
SALT	0,01 g/100g

