



PARÉS
1790
BALTA



CAVA

ROSA CUSINÉ

GRAN RESERVA. BRUT NATURE

2019

The rosy essence of the creamy ageing

Garnatxa Negra (Red Grenache), under the influence of the microclimate and terroir of the high mountains of Penedès, is worked into a rosé cava in order to recover one of our local varieties. It becomes a unique synergy of elegance, structure and silkiness.

Dedicated to the work of a lifetime, to the wisdom, energy and vitality of Grandma Rosa.



8.355 bottles made in 2019 vinatge.



100% Grenache cultivated applying Organic and Biodynamic farming.



Fermentation in stainless steel tanks at 16°C for 16 days. Ageing over lees during three months with daily *battonage*.



Second fermentation in the bottle following the traditional method, with a minimum ageing of 36 months.



No oak ageing.



Subtle rose colour with salmon rim.



Tiny bubbles that burst into delicate, yet complex notes of dried and jammy fruits.



On the palate, energetic and creamy with well integrated gas, reminiscent of ripe and jammy fruits, finishing with a great structure.



Serve at 8-10°C.



Steamed vegetables, tuna tartare or grilled salmon.



Organic Farming



Biodynamic Farming



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CHARACTERISTICS OF THE VINEYARD

VARIETY	Red Grenache
PARCEL	Camí de Torrelles (Finca El Subal)
ROOTSTOCK	S04
AGE	16 years
VINE AND ROW SPACING	1,2 x 2,7 m
TRELLIS SYSTEM	Royat Doble
SOIL	Loam and gypsum are the most distinct components in this soil. Located at the highest altitude (with ground formed under Mesozoic period, or more precisely the Triassic period) one finds the stratus layer formed under this period, named Keuper.
LOCATION	Serra d'Ancosa/Pontons foothills
ALTITUDE	670 m
ORIENTATION	North - South
EXPOSURE	5% East
ANNUAL RAINFALL	601,2 mm
VEGETATIVE CYCLE RAINFALL	237,2 mm

VEGETATIVE CYCLE WEATHER

Continuing with the change in general trends that we saw in 2018, the weather was favorable to us in 2019's vegetative cycle. It was quite a typical year, climatologically speaking. In autumn 2018, we had a lot of rainfall (approx. 250 mm) in each meteorological station of the year. It was precisely this precipitation which gave the vines adequate reserves for a good bud break in spring, helped by some 50 liters of precipitation in April.

Regarding viticulture, the **climate was favorable** to our work and vegetative growth; the plants had reserves from the rainfall of autumn 2018 and spring 2019, and the summer was very kind to us in terms of temperature, despite some heat waves at the start of August, but with normal temperatures for that period during the rest of the summer.

The ripening was staggered over time and differed greatly according to grape varieties, which has helped the wine harvest to arrive at more usual dates, as in the years 2012-2013, which was also an excellent vintage.

The vines developed with **well-balanced vigor**, and finally we were able to enjoy **high quality grapes** with a reasonable production level.

WEATHER (HARVEST 2019)

The lack of extreme weather conditions has meant that the grape harvest lasted almost two months, without needing to hurry but with no breaks either, and the vines enjoyed **excellent health**.

The autochthonous grape varieties for sparkling wines are now being harvested again on the same dates as in our grandparents' day.

We started with Macabeu grape, which was harvested first days of September, as it used to be done historically.

Xarel-lo kept very close pace with Macabeu. Parellada, situated at an altitude of 700 meters and with a long vegetative cycle, reached its optimal ripening point at the beginning of October.

White varieties, such as Grenache and white Carignan, Malvasia de Sitges, Xarel-lo, Macabeu, etc. were harvested with a well-balanced acidity and the sugar level is suitable for any type of winemaking.

ANALYTICS

ALCOHOL	12 %
TTA	5,6 g/l
VA	0,22 g/l
PH	3.34
SUGAR	1g/l
S02 T	81 mg/l

NUTRITIONAL VALUES

FATS	0,00 g/100g
SATURATED FATS	0,00 g/100g
CARBOHYDRATES	0,70 g/100g
SUGAR	0,10 g/100g
PROTEIN	0,00 g/100g
SALT	0,01 g/100g



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