



PARÉS
1790
BALTÀ



CAVA

HISTÒRIC

GRAN RESERVA. BRUT NATURE
2018

The history of cava

The traditional blend of the native varieties Xarel·lo, Macabeu and Parellada that our grandfather always made with his favorite Cal Miret vineyards, and that we wanted to recover in honor of the history of our region.



60% Xarel·lo, 20% Macabeu, 20% Parellada cultivated applying Biodynamic farming.



Hand harvested.



Fermentation at 16°C in stainless steel tanks for two weeks.



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



No oak ageing.



Yellow color with golden tones.



Nose with aromas of candied fruit, subtle hints of pastry.



Elegant, fresh palate with a creamy texture that makes carbonic an infinite tingle



Serve at 6-8°C.



Spoon dishes, rice dishes, stewed meats. Highly gastronomic.



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CHARACTERISTICS OF THE VINEYARD

VARIETY	Xarel-lo	Macabeu	Parellada
ESTATE	Camí Real (Finca Cal Miret)	Les Cabrunes (Finca Cal Miret)	Cal Barber (Finca Cal Miret)
ROOTSTPCK	161-49	161-49	S04
AGE	75 years	45 years	55 years
VINE & ROW SPACING	1,2 x 2,6 m	1.2 x 2.7 m	1.2 x 2.7 m
TRELLIS SYSTEM	En vas	Royat Doble	Royat Doble
SOIL	<p>Loam argillaceous, deep and with soft slope. It gives form to a lightly undulated landscape with good retention of water. Origins from de Quaternary, specifically from de Pleistocene and Holocene, from continental sediments.</p> <p>The Xarel-lo estate has a soft northeast slope and the air is especially fresh and because of that helps the conservation of the aromas.</p>		
LOCATION	Sierra de Ancosa foothills/ Torrelles de Foix	Prelitoral mountains foothills	Foot of the Prelitoral Range
ALTITUDE	325 m	315 m	315 m
ORIENTATION	Northeast - Southwest	North - South	East-West
EXPOSURE	3 % Southwest	2 % Southwest	1 % Southwest
ANNUAL RAINFALL	602,2 mm	602,2 mm	602,2 mm
VEGETATIVE CYCLE RAINFALL	249,2 mm	249,2 mm	249,2 mm

VEGETATIVE CYCLE WEATHER

Finally have seen a change of trend in the weather during the vegetative cycle! After three extremely dry years, we have had a year with **plenty of water** from the end of winter to the end of spring.

These pronounced rains kept regional temperatures from exceeding the average.

This wet and cool start transitioned into to a sweltering summer of cloudy skies that caused the ripening to have been relatively slow.

The welcome rains refreshed the soil, the plant and the spirits of the farmers, but the persistent moisture during the flowering and fruit set has caused quite **severe mildew attacks** throughout the Penedès, with more presence in areas of higher elevations as well as valley floors.

Thanks to the rains, the plants have exhibited vigorous growth and produced **fruits of memorable quality**; very good balance in acidity and moderate graduations.

WEATHER (HARVEST 2018)

The beginning and end of the 2018 vintage have returned to weather patterns to which we were accustomed.

The ripening rhythm was stable and in some cases slow, but it permitted us to have a gradual entry of the grape into the winery.

The grape arrived with an **extraordinary balance of acidity and sugars** that has leading to quite good fermentation kinetics in the cellar.

Undoubtedly, the aromatic and acidic fraction of the white grape for Cava and Penedès wine will provide the protagonist character of this vintage.

On the other hand, in the red varieties we have obtained a good evolution both in the phenolic and technological maturation and can thus make wines for long aging.

Unfortunately, in some areas we have suffered from mildew due to the incessant rains of spring and early June and that has led us to eliminate some microvinifications.

ANALYTICS

ALCOHOL	12 %
TTA	5,55 g/l
VA	0,27 g/l
PH	3.26
SUGAR	2,2 g/l
S02 T	57 mg/l

NUTRITIONAL VALUES

FATS	0,00 g/100g
SATURATED FATS	0,00 g/100g
CARBOHYDRATES	0,70 g/100g
SUGAR	0,21 g/100g
PROTEIN	0,00 g/100g
SALT	0,01 g/100g

