
Blanc de Pacs

Grape Variety: 42% Parellada, 33% Xarel-lo, 25% Macabeo

Vinification Process: This wine is an organic white wine. Fermentation at 16° C in stainless steel tanks for two weeks.

Description: Yellow lemon color with light green tints. On the nose intense aroma of pear and apple. In the mouth it is fresh and with a good acidity. Resulting in a soft wine, leaving an intense sensation of fruits and freshness on the finish.

Food Pairing: A great pair with Thai food.

Alcohol: 11.5%

Additional Winery Information: Parés Baltà is a family owned winery in the Penedès region with traditions that goes back to 1790. We produce wines and cavas of high quality and the grapes come from our own vineyards - five estates, situated around the winery and in the mountains of Penedés. The altitude varies from 170 to 750 meters and offers a diverse mixture of soils and microclimates that gives a special personality to our wines. At Parés Baltà we have been cultivating our vineyards in an ecological way since 1790, and since the 2004 harvest the vineyards have been certified as ecological/organic.

We have our own flock of sheep to fertilize the soils and beehives to encourage pollination. The close proximity of the Mediterranean Sea also influences the quality of our grapes for the better. We are winemakers with a long tradition but with new and fresh ideas. Actually there are three generations working at Parés Baltà: The grandfather Joan Cusiné Hill (born 1917) continues to be active together with his son Joan Cusiné Cusiné but the reins of the business have now passed to his two grandsons - Joan and Josep Cusiné Carol who together are guiding the company into a new era of high quality wine production.

The winemaking is in the hands of Maria Elena Jimenez and Marta Casas, enologists and wives of Joan and Josep. Two skilled young women whose efforts are reflected in the quality of the wines that are produced at Parés Baltà; showing fine character and concentration yet with elegance and balance.

