

# Parés Baltà

PENEDÉS, SPAIN

## MAS ELENA 2010

**HARVEST/VINTAGE NOTES:** Apart from some slight hail on the Penedès plain, the whole harvest was sunny, with high temperatures, pleasant nights and is highly unlikely to be repeated as we don't remember any other harvest with such stable weather patterns and without incidences. The result was a shorter harvest than usual, smooth, with good ripening and acidity and good skin conditions creating aromatic, fresh wines suitable for ageing. Maceration and fermentation of the four varieties separately under a controlled temperature of 25° C. Ageing 8 months in 2nd and 3rd year old French Allier oak barrels.

### TECHNICAL INFORMATION:

53% Merlot, 30% Cabernet Sauvignon & 17% Cabernet Franc

Alcohol: 14%

Residual Sugar: 0.6 g/L

pH: 3.61

Total Acidity: 5.1 g/L

Total Sulphur: 74 mg/L



**YEAR FOUNDED:** 1790

**PROPRIETOR:** Cusiné Family

**WINEMAKERS:** Elena Jimenez & Marta Casas (sisters in law)

**SIZE OF PROPERTY:**  
200 Hectares (494 acres)

**AMOUNT OF PROPERTY PLANTED:**  
200 Hectares (494 acres)

**TERROIR:** Significant diversity of calcareous soils, clay, and areas with important quantities of marine fossils. This type of soil is characterized as being very permeable, and retains little water, which stresses the vines and produces smaller yields of high flavor concentration in the grapes.

**ANNUAL PRODUCTION:**  
60,000 – 65,000 cases x 12/750 ml

**VARIETIES CULTIVATED:**  
Xarel.lo, Macabeu, Parellada, Ull de llebre, Grenache, Syrah, Cabernet Franc, Cabernet Sauvignon, Pinot noir, Gewurztraminer, Chardonnay, Merlot

**ORGANIC/SUSTAINABLE/OTHER CERTIFICATIONS:**  
CCPAE – Catalan Organic vineyards and cellar certification from 2004, European vineyards and cellar organic certification from 2004 & NOP/USDA vineyards and cellar certification from 2010 vintage