

Parés Baltà

PENEDÉS, SPAIN

ROS DE PACS 2011

HARVEST/VINTAGE NOTES: From the most pessimistic forecasts in the Summer months we then recorded some of the most optimistic data at the end of the 2011 harvest. 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. There was a short maceration of 12 hours at low temperature. Alcoholic fermentation took place at 16°C in stainless steel tanks for 2 weeks and stopped before finishing to conserve some residual sugar.

TECHNICAL INFORMATION:

14% Cabernet Sauvignon,
41% Merlot, & 45% Syrah
Alcohol: 13%
Residual Sugar: 6.9 g/L
pH: 3.37
Total Acidity: 0.45 g/L
Total Sulphur: 73 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