

# PRESS CLIPPING 2019

PARÉS  
1790  
BALTÀ

**Wine Spectator Magazine.** New York, US.

*November 2019*

**Blanca Cusiné 2011. 90 points. Alison Napjus.**

“A golden-hued Cava, with a rich nose of praline and dry spice notes accenting the flavors of crystallized honey, toast point and orange peel on the palate. Firm and distinctive, featuring a fine, satiny mousse that carries a streak of salinity on the finish. Drink now through 2021. Tasted twice, with consistent notes.”

**The New York Times.** New York, US.

*November 2019*

**When ‘Drinks’ Is the Only Box Left Unchecked. Eric Asimov.**

“Most people, though, will not want to pay that much, particularly if expecting a big crowd. You still have excellent options, beginning with cava, the sparkling wine of Spain. **Parés Baltà Brut Cava** is a fine choice for \$15 to \$20.”

<https://www.nytimes.com/2019/11/21/dining/drinks/thanksgiving-drinks.html>



**Burghundy Wine Blog.** Pittsburgh, US.

*December 2019*

**Shimmer, Sparkle, and Shine: Bubbles I Love for the Season. Adam K.**

“Parés Baltà Cava Brut NV: Intrigued by an organic traditional method sparkling wine created by Spanish sisters-in-law using native grapes? I thought you might be, and I’m happy to report that it’s delicious, to boot. It isn’t quite as yeasty or bready as other traditional method sparklers, and the fruit here leans more green pear and apple with a touch of florality. It’s the sort of sparkler that’s perfect as an apéritif, but you can just as easily put it alongside your favorite nibbles and passed hors d’oeuvres — even something more substantial, as the circumstances dictate.”

<https://www.burghundy.com/blog/category/Holiday>

**Chatelaine Magazine.** Quebec, Canada.

*December 2019*

**9 Amazing Sparkling Wines—All Under \$30. Christine Sismondo.**

“There’s a lot of value in Spanish wine, especially its cava, a lot of which is traditional method sparkling wine. An outstanding example of this is Parés Baltà Brut Cava, a biodynamic, an alternative form of “holistic” agriculture that treats the land as a larger system, and organic fizz made by two women who run their husbands’ storied family winery in Penedès, not far from Barcelona, that has developed a pretty serious cult following. Food friendly, super drinkable, and highly affordable, this wine also has a delicious rosé version available in some markets.”

<https://www.chatelaine.com/food/drinks/bargain-sparkling-wines-champagne/>

**Diario ABC.** Madrid, Spain.

*December 2019*

**The best 10 Spanish Sparkling Wine. Juan Fernández-Cuesta.**

“Rosa Cusiné 2015. Frutiness, happiness and joyful come together in this sparkling wine. An outstanding Rosé. Probably the best Spanish Sparkling wine.”

<https://bit.ly/2HUUD4Ngoogle.com%2F>



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**Wine Spectator Magazine.** New York, US.

*January 2020*

**Hisenda Miret 2017. 92 points. Thomas Matthews.**

“This bold red marries ripe flavors of cherry, red plum and vanilla with tangy, citrusy acidity in a lively, sweet-tart character. Notes of mountain herb, spice and cocoa add interest. Angular yet generous. Drink now through 2027.”

**The Suburban.** Montreal, Canada.

*January 2020*

**Hidden Gems under 20\$ Mandi Robertson.**

“Parés Baltà Blanc de Pacs 2019. This electric wine is a blend of the three traditional cava grapes. Parellada, Macabeo and Xarel·lo, but in still style. Clean, bright and concentrated citrus fruit with an incredible acidity, steely minerality and great intensity of fruit. The wine remains a little plump on the palate, creating a smooth and delicate texture to balance that wonderfully high acidity. Crisp intense lemon, lime and concentrated pear notes with a touch of floral nuances. The wine finishes quite nicely with a hint of chalkiness and salinity. This would pair nicely with any seafood or fish dish, especially oysters. This wine is ready to drink. Crack it open and enjoy!”

<https://www.thesuburban.com/life/food/mandi-robertson-hidden-gems-at-the-saq-all-under-20/>

**Salut Bon Jour.** Quebec, Canada.

*January 2020*

**Du soleil en ce mois de janvier. Philippe Lapeyrie**

Aucune cuvée de ce domaine hispanique ne m'a laissé sur ma « soif » à ce jour. Malgré le fait que ce producteur se spécialise principalement dans l'élaboration de mousseux, il met en bouteille des vins tranquilles tout à fait dignes de mention. Ce blanc plein de vie est un assemblage de 3 différents cépages, soit du parellada, du macabeo ainsi que du xarel·lo. Ce vin est impeccable et sans vice pour 16-17 huards! Buvez la bouteille dans les 12 à 18 mois à venir.

<https://www.salutbonjour.ca/2020/01/25/du-soleil-en-ce-mois-de-janvier>

**Radio Canada. Ici-Premier.** Quebec, Canada.

*January 2020*

**Les suggestions de Karyne Duplessis Piché.**

Son nez discret sur des arômes de citron fait place à une texture ample et ronde où se mêlent les arômes de lime et d'amandes blanches. C'est divin avec une salade de riz et pois chiche.

<https://ici.radio-canada.ca/premiere/emissions/c-est-encore-mieux-l-apres-midi/segments/chronique/151372/karyne-duplessis-piche-suggestions-vin-anti-blues>

**Tout sur le Vin.** Quebec, Canada.

*January 2020*

**20 vins pour 2020.**

Blanc de Pacs. Bien connu pour ses mousseux blancs et rosés, Pares Balta produit aussi ce savoureux blanc minéral et gras en bouche. Du beau volume et une bonne acidité qui font saliver. Bref, un chouette vin généreux pour les tapas de tout acabit.

<https://www.toutsurlevin.ca/vingt-vins-pour-2020/>



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**Vadevi.** El Món. Barcelona, Catalunya.

February 2020

**Radix Syrah Rosé 2018, a contracorrent de les modes. Ramon Roset.**

Color vermell cirera, amb ribet lila i reflexos violacis. Net i brillant. Deixa certa llàgrima. En nas és intens i ens ofereix un conjunt aromàtic molt atractiu, format per un bouquet que recorda les macedònies de fruites del bosc, tan fresques com un xic comptades.

<https://elmon.cat/vadevi/tastos/radix-syrah-rose-2018-contracorrent-modes>

**Forbes.** Prague, Czech Republic

March 2020

**Home office hack: Pít, či nepít? A když, tak co?. Petr Šimůnek**

Tu koupíte i v normálním supermarketu pod tři stovky za lahev (Fraixenet, Codorniu), ty lepší v lepších obchodech s vínem stojí kolem pětistovky (AT Roca, Pares Balta...) a ročníková cava pak bude kolem tisícovky (Recaredo Gran Reserva, Juve y Camps Grand Reserva de la Familia).

<https://forbes.cz/home-office-hack-pit-ci-nepit-a-kdyz-tak-co/>

**Montreal Gazette.** Montreal, Canada

March 2020

**Wine of the week: Mas Elena. Bill Zacharkiw**

Lots of pure torque here. Combines the finesse and mouth-coating qualities of a merlot-driven Bordeaux but with the sun and heat of southern Spain. Great depth of fruit and spice on the nose, and the fruit continues on the finish. Tannins have some good grip here, so feel free to carafe this for an hour or so, and feed it some meat.

<https://montrealgazette.com/life/wines-of-the-week-march-21>

**Guia Peñin.** Madrid, España.

March 2020

**Xarel.los from Penedès that everyone needs to taste. Javier Luengo.**

Electio is a great white wine from xarel.los, over 80 years old, cultivated following the biodynamic works. This winery, like many other wineries in the area, works not only with the native xarel.lo and macabeo, but also with others such as chardonnay, syrah, merlot and cabernet sauvignon, many of them with great success. COLOUR. Bright yellow. AROMA. Powerful, creamy oak, ripe fruit, spicy, nuts, aromatic coffee. PALATE. Greasy, structured, long, toasted, fine bitterness.

<http://guiapenin.wine/noticias/posts/2020/marzo/xarellos-del-pened%C3%A8s-que-uno-debe-probar/>

**El País.** Madrid, España

April 2020

**Una bodega en Cuarentena. Carlos Delgado.**

2019 Parés Baltà HoneyMoon

Aroma sugerente, de intensas notas de fruta blanca carnosa y tropical, con toques cítricos y flor blanca. En boca resulta ligeramente goloso pero fresco, con final largo que deja un atractivo y sensual regusto a fruta.

[https://elpais.com/elpais/2020/04/14/album/1586866840\\_654229.html#foto\\_gal\\_4](https://elpais.com/elpais/2020/04/14/album/1586866840_654229.html#foto_gal_4)

**Food and Wine Magazine.** New York, US.

April 2020

**16 Affordable Spanish White Wines to Drink All Spring. Ray Isle.**

2019 Parés Baltà Cosmic (\$20)

The Xarel-lo grape is one of the three varieties used for Spain's sparkling Cavas, but here, winemakers Maria Elena Jiménez and Marta Casas turn it into a crisp and very appealing table wine.

<https://www.foodandwine.com/wine/white-wine/spanish-white-wines-spring-affordable>



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**Blog Hedonista.** Madrid, Spain.

May 2020

**Enoturismo en el Penedés. Parés Baltà. Vinos y cavas ecológicos, biodinámicos y naturales. Jose Maria Toro.**

Las diferentes ofertas de enoturismo además de conocer de primera mano los vinos, también ofrecen recorridos por la viña acercándonos la naturaleza para entrar en contacto con ella, con explicaciones de cómo se cultiva de una forma respetuosa con el medio ambiente siguiendo los criterios certificados de la agricultura ecológica y biodinámica tal como hacen en Parés Baltà.

<https://bloghedonista.com/2020/05/20/enoturismo-en-el-penedes-pares-balta-vinos-y-cavas-ecologicos-biodinamicos-y-naturales/>

**El Diario** Madrid. España.

May 2020

**Diez vinos que están reconociendo el lugar de las mujeres en el mundo de la enología. Elisabeth Garcia Iborra.**

“Marta de Baltà es el aterciopelado vino Micro Cuvée ecológico que le dedica Josep Cusiné, uno de los dos hermanos que continúan con la Bodega Parés Balta (1790), a su esposa, la enóloga Marta Casas.”

[https://www.eldiario.es/consumoclaro/beber/vinos-mujeres-enologia\\_1\\_5972144.html](https://www.eldiario.es/consumoclaro/beber/vinos-mujeres-enologia_1_5972144.html)

**La Vanguardia.** Madrid. España.

June 2020

**7 buenos vinos espumosos para celebrar reencuentros. Maria José Huertas.**

“Cava rosado, ecológico y elaborado con el método tradicional con uva Garnacha, adorada Garnacha en cualquier versión. De color rosa pálido y fina burbuja. En nariz destacan notas herbáceas y frutos rojos. Su boca es refrescante con final balsámico.”

<https://www.lavanguardia.com/comer/materia-prima/20200610/7116/7-buenos-vinos-espumosos-celebrar-reencuentros.html>

**Cuina.** Barcelona, Catalunya.

June 2020

**Respectar l'entorn, intervenir poc a la vinya. Joan Lluís Gómez.**

“Sàtel·lit. Carinyena blanca cultivada de manera ecològica i biodinàmica. Aromes singulars de fruita de pinyol, presència austera i sensacions untuoses.”

**Cupatges.** Barcelona, Catalunya.

June 2020

**16 caves premium per menys de 20€.**

Blanca Cusiné “Cava de color daurat, nítid i brillant. Més intens en nas que no pas en boca. Aroma complexa i subtil, amb notes florals i d'ametlles fresques, avellanes o de mel de tarongina. En boca mostra un bon balanç, amb records de fruites madures (préssecs i albercocs) i fruits secs. És elegant, poc voluminós, melós i força sec, amb una bona integració del carbònic.”

<https://www.naciodigital.cat/cupatges/noticia/6370/16-caves-premium-menys-20-euros>

**La Libre.** Belgium.

June 2020

**On a trouvé deux vins de copains pour cet été. E.W.**

“Résultat : à Parés Balta, on n'a plus peur de rien puisque le vin vous le rend bien... Par exemple, de curieuses expériences de vin vieillissant en damejeanne ont pris place au pied d'un arbre, dehors, en proie aux changements climatiques depuis 1 an. Marta goûte régulièrement et elle promet « quelque chose ! »

<https://www.lalibre.be/lifestyle/food/on-a-trouve-deux-vins-de-copains-et-un-domaine-a-decouvrir-pour-cet-ete-5ede58197b50a66a593b00d4>



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**Vinography.** California, US.

*July 2020*

**Vinography Unboxed week 07/05. Alder Yarrow.**

These two from Pares Balta, a family operation with dual sister-in-law winemakers, are perfect examples of why there is more to Penedes than Cava. Made from Xarel-lo, they sing a beautiful stony song.

2019 Pares Balta “**Calcari**” Xarel-lo, Penedes, Spain

Pale greenish gold in color, this wine smells of star fruit and white flowers backed by wet pavement. In the mouth, delicious white flowers and wet chalkboard minerality take on a citrus pith and faint unripe apple quality as the wine cuts a linear path across the palate. There is some weight here, silky textured and slightly voluminous, leaving the impression of a beautiful mineral fog moving across the palate. Excellent. 12.5% alcohol. Closed with a screwcap. Score: around 9.

2019 Pares Balta “**Cosmic**” Xarel-lo, Penedes, Spain

Pale greenish gold in the glass, this wine smells of melting snow, white flowers and green apple. In the mouth, green apple and white floral flavors are welded to a deeply mineral, wet chalkboard quality that extends to a faint drying, tannic texture as the wine finishes with hints of pomelo pith and chamomile. Gorgeous. Includes 15% Sauvignon Blanc. 14.1% alcohol. Score: between 9 and 9.5.

<https://www.vinography.com/2020/07/vinography-unboxed-week-of-7-5-20>

**The Morning Claret.** UK.

*July 2020*

**Wine Reviews. Simon J Woolf.**

**Hisenda Miret 2017.** This may be a Grenache (aka Garnatxa in Catalan) on steroids, but by golly it’s wonderful stuff! Knock yourself out with the nose – it’s a superb billowy raspberry, crushed rocks and violets affair. Then the acidity hits – yes, the alcohol is high but this is so lively and fresh, it works. The fruit feels almost lean on the palate, with crunchy tannins and sour cherry notes. Underneath it all there’s a solid structure of wood smoked tannins.

Green harvesting (thinning out the bunches in early summer) played a role in the concentration here (Yields were reduced by 50%), which allowed fruit from the old Cal Miret estate to be redeployed from making a rosé, to this. Quite a dramatic change!

Still a baby, but so exciting, crammed with varietal character, vivaciousness and power.

Cellar this, if you can, to at least 2022. And if you must drink it right now, chill it down a bit- that might sound counter-intuitive, but the fruit expression deserves to be experienced just a bit cooler (12 – 14C would be about right IMO).

This is bargain priced for the quality on offer. €23.50 from the producer’s online shop. So go buy.

(by the way, this is totally not a sponsored post. I just love this wine)

<https://www.themorningclaret.com/review/paresbalta-hisendamiretgarnatxa-2017/>

**The Morning Claret.** UK.

*July 2020*

**Wine Reviews. Simon J Woolf.**

**Neolithic 2018.** Made from a rare and once nearly extinct variety native to Catalonia, this is a fascinating wine. At first glance, you think it’s going to be glou-glou material: light(ish) in colour and in heft, fresh and fruity and that’s it. But... not quite. There’s a diverting vegetal character – a bit tomato-stalky, verging on sun-dried tomato – that nags away on the palate, in an entirely attractive way. It’s super refreshing, with no lack of ripeness, but yet also an attractive leanness that keeps you wanting another sip.

This is one of those bottles that slips down effortlessly, but inspires conversation too.

Really fun and individual.

<https://www.themorningclaret.com/review/paresbalta-neolithic-2018/>



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The story of my wine. Netherlands.

*July 2020*

**Wine Reviews. Goswijn Simons.**

**Hisenda Miret 2017** “In the glass a dark and vivid red color. On the medium+ aromatic nose aromas of dark cherries, raspberries and dark berries with hints of tea leaves, tobacco, dried flowers and sweet forest fruits.

On the palate dry, full-bodied, very concentrated fruit with good balance and a bed of round tannins. Flavours are fruit forward with light creaminess, fleshy and toasted hints with spices in the back. Very interesting wine with a beautiful long finish. The wine’s originality is very enjoyable. Would love to retaste this one in 5 years.”

<https://www.thestoryofmywine.com/blog/pares-balta-garnatxa-hisenda-miret-2017/>

The story of my wine. Netherlands.

*July 2020*

**Wine Reviews. Goswijn Simons.**

**Amphora Roja 2019** “In the glass a intense golden yellow color. On the medium+ (light oxidative) nose aromas of baked apple, apricot and peaches with hints of beeswax, orange zest, honey and bananas.

On the palate dry, medium+ bodied with medium acidity and light chalky, nutty texture. Complex with lots of layers. Long finish, with notes of dried fruits and honey. Very interesting for those who like this style.

<https://www.thestoryofmywine.com/blog/pares-balta-amphora-roja-2019/>

Nació Digital. Barcelona, Catalunya.

*July 2020*

**Cinc combinacions de vi amb menjar per gaudir a l'estiu. Jordi Bes.**

**Amphora Roja 2019** “Quan el serviu traieu-lo una mica abans de la nevera. Quan el tastem ens pot quedar una sensació una mica rústica, gairebé com si percebéssim en el paladar el pas per les parets ceràmiques de les àmfores, i això el pot fer molt escaient per arrossegat el punt de greix que ens poden deixar alguns menjars en el paladar. Seria el cas d'una coca de pa amb tomàquet i pernil, o fins i tot aliments curats, com la cecina (sovint es fa de vedella) o la mojama (de tonyina). En el celler també el recomanen per a plats de peix o marisc.”

<https://www.naciodigital.cat/cupatges/noticia/6453/cinc-combinacions-vi-amb-menjar-gaudir-estiu>

Jancis Robinson. UK.

*August 2020*

**Parés Baltà, Espígol 2018/19 Penedès. Julia Harding.**

“In the 2019 vintage, the one that first caught my attention, the aromas are both floral and peachy, with a touch of orange, almost tropical but balanced by a more herbal and citrus quality. I found many different aromatic layers as the wine opened in the glass. Equally scented on the palate, a little more grapey, yet mouth-wateringly fresh, it unfurls to more tangy, spiced flavours. Although the fruit flavours are sweet, the wine is bone dry, with a long finish. The alcohol is a balanced 14% (13.5% on the label).

<https://www.jancisrobinson.com/articles/pares-balta-espigol-201819-penedes>



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**Guia Repsol.** Madrid, España.

*August 2020*

## **4 Bodegas para un Enoturismo diferente en Cataluña. Cira Lopez.**

“La D.O. Penedès es bastante extensa, y ‘Parés Baltà’ tiene sus viñas dentro del territorio protegido del río Foix. Se trata de un entorno espectacular con un bosque de más de 600 hectáreas en el que encontrarás el río, los estanques del Foix, los restos de un castillo medieval y unos yacimientos íberos de más de 2.000 años.”

<https://www.guiarepsol.com/es/comer/vinos-y-bodegas/cuatro-bodegas-para-un-enoturismo-diferente-en-cataluna/>

**El País. El Comidista.** Madrid, España.

*August 2020*

## **Diez vinos espectaculares por menos de 10€. Jordi Luque Sanz.**

Blanc de Pacs 2019 “Parés Baltà es otra bodega sita en el Penedés. Hacen grandes vinos de agricultura biodinámica, que es algo complicada de explicar porque se basa en alineaciones planetarias y principios homeopáticos. Y, sin embargo, funciona. El blanco que nos ocupa es su vino más sencillo. La peculiaridad –es que nada es normal en Parés Baltà– consiste en que lleva las variedades tradicionales del cava –Xarel-lo, Macabeu y Parellada– pero no tiene burbujas, porque es un vino tranquilo. Sabe a flores, a peras y manzanas y es un vinazo, como el resto de referencias de esta bodega.”

[https://elcomidista.elpais.com/elcomidista/2020/08/31/articulo/1598909097\\_396757.html](https://elcomidista.elpais.com/elcomidista/2020/08/31/articulo/1598909097_396757.html)

**Journal de Montreal.** Montreal, Canada.

*August 2020*

## **Un duo bio pas cher pour le week-end. Patrick Désy.**

**Blanc de Blancs 2019** “Un blanc parfait pour l’été. Il est issu d’un mélange de cépages autochtones typiquement espagnols dominé par le parellada et complété par le macabeo et le xarel-lo. Un nez aguichant de pêche blanche, de lime et de muguet. La bouche surprend par son ampleur et sa vivacité. C’est léger tout en montrant une belle concentration de saveurs. Légèrement perlant en ouverture, n’hésitez pas à le passer en carafe (oui, oui, on peut mettre les vins blancs en carafe!) tout en prenant soin de le servir très frais.”

**Mas Petit 2018** “On a droit ici à un assemblage plutôt inusité: cabernet-sauvignon et grenache à part presque égale. Il en ressort des parfums de fruits noirs, de charbon, de réglisse et d’épices douces. La bouche est large, assez riche, sans être capiteuse tout en ayant suffisamment de fraîcheur pour maintenir le tout en équilibre. C’est simple et efficace. À servir frais avec les grillades estivales.”

<https://www.journaldemontreal.com/2020/08/01/un-duo-bio-pas-cher-pour-le-week-end>

**La Presse.** Montreal, Canada.

*August 2020*

## **Vins de la semaine : trio ibérique. Véronique Rivest.**

**Blanc de Blancs 2019** “Beau, bon, pas cher et bio. Que demander de plus ? Parés Baltà tient encore ses promesses avec un vin tout à fait délectable, et tout indiqué pour les chaudes journées d’été. Assemblage de parellada, xarel-lo et macabeu, il offre un joli nez, tout en fruit, sur des notes de poire et de pomme, avec une pointe d’agrumes et de fleurs blanches. La bouche est fraîche et juteuse, avec des saveurs pimpantes de fruits frais. Léger, sec, avec une touche de gaz carbonique qui ajoute à sa fraîcheur. Simple, mais net, savoureux, hyper bien ficelé et désaltérant. Apéritif idéal, il sera aussi délicieux avec des fritures de poisson (des sardines !) ou de légumes, des sushis et des sashimis, une salade de courgettes à la feta.”

<https://www.lapresse.ca/gourmand/alcools/2020-07-25/vins-de-la-semaine-trio-iberique.php>



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**Le Devoir.** Montreal, Canada.

*August 2020*

**Blanc de Pacs 2019. Jean Aubry.**

Bien que parfaitement sec et indubitablement aromatique, ce blanc qui réunit le trio de cépages emblématique de l'appellation donne littéralement l'impression du concentré liquéfié d'une salade de fruits de première fraîcheur. Sa légèreté lui assure de plus une palatabilité à vous faire saliver, encore et... encore.

<https://www.ledevoir.com/vivre/vin/583745/le-bio>

**Miquel Hudin Blog.** Priorat, Cataluña.

*September 2020*

**Ten tasty Catalan Grenaches for GrenacheDay. Miquel Hudin.**

**Hisenda Miret 2017.** Delicate red cherry fruit with a touch of raspberry, tobacco, tea leaves, minor tar and old wood notes, light dried flowers, very aromatically complex. Big on the palate with very fleshy fruit and a wealth of tannins but at the same time there's a very nice wine developing here with a length finish and overall finesse. Mighty, mighty heavy bottle.

<https://www.hudin.com/ten-tasty-catalan-grenaches-for-grenacheday/>

**Beber Magazine.** Barcelona, Catalunya.

*October 2020*

**Del Penedés al Cosmos. Jordi Luque Sanz.**

"Parés Baltà se encuentra en el corazón del Penedés, en la zona baja. La bodega lleva ahí desde 1790 pero ya no la dirige ningún Parés ni ningún Baltà. Son los Cusiné los que compraron las propiedades hace dos generaciones y las enólogas – Marta Casas y Maria Elena Jiménez –, son las esposas de los actuales frontmen: Josep y Joan."

<https://www.bebermagazine.com/pares-balta-del-penedes-al-cosmos/>

**Beber Magazine.** Barcelona, Catalunya.

*October 2020*

**4 Espumosos catalanes de larga crianza. Jordi Luque Sanz.**

Cuvée de Carol 2010 "Soy muy fan de Parés Baltà, no lo ocultaré. Pero eso no quita para que este espumoso sea de vicio. Aunque sigue la tónica de pastelería y frutas confitadas –una tarta Tatin, vaya–, a mí me parece un vino más rústico que los anteriores y, por eso, me maravilla, porque al mismo tiempo es muy elegante. Además, tiene un precio increíble."

<https://www.bebermagazine.com/cuatro-espumosos-catalanes-de-larga-crianza/>

**Falstaff.** Germany.

*October 2020*

**Die Beste aus Spanien.**

**Blanca Cusiné 2012** "Demanding nose for dried fruits, roasted Mediterranean herbs and smoked bacon, delicate nutty caramel notes. It has a complex palate. Forceful. Light and airy in texture like a mousse. Very good acidity. Delicate, bitter quince taste in the aftertaste, slightly peppery with very good length. Excellent."

<https://www.yumpu.com/de/embed/view/VBpmoOTNGw8Kc1hS>

**Grape Collective.** New York, US.

*October 2020*

**Q&A With Lucia Albino and Jack Gilbert, Authors of Women Winemakers.**

Our new book, Women Winemakers: Personal Odysseys, combines our fascinations with the flavors and aromas of wine with Jack's academic field of organic chemistry and my academic field of psychology and gender.

<https://grapecollective.com/articles/q-a-with-lucia-albino-gilbert-and-jack-gilbert-authors-of-women-winemakers>





# PRESS CLIPPING 2020

## World of Fine Wine. UK.

October 2020

### The xarel·lo factor: a Mediterranean story.

**Amphora Roja 2019** “Bruised golden apple, very honeyed, nearly petrol-like notes; cured lime peel, a great deal of forest floor, earthiness, and white-mushroom notes. Frsh and very lively on the palate, a touch yeasty in terms of flavor profile and still integrating, but this is a unique wine with a long life ahead of it if the lack of added SO2 doesn’t cause any bumps in the road.” **92 points.**

**Electio 2016** “Yellow peach, cured lemon peel, blood orange, a light touch of hazelnut, thyme, chamomile and red peppercorns. Big, meaty tannins on the palate, which are still integrating with a wealth of fruit and character still packed in there.” **93 points.**



## THE XAREL·LO FACTOR: A MEDITERRANEAN STORY

For more than a century, Xarel·lo was better known for being one of the traditional trio of Cava varieties. Over the past two decades, however, growers in the variety’s Catalan heartland have been using it to make some extraordinary, distinctively Mediterranean dry white wines. Miquel Huñin reports from the Penedès and picks out some of his favorite Xarel·lo wines

## Guia Peñin 2021

November 2020



### BASSEGUES 2009 90% Xarel·lo

Aroma: fine leeks, lavender, with character, ripe fruit, nuts  
Palate: powerful, tasty, good acidity, fine bubbles, fine bitterness



95  
GUIAPEÑIN  
PUNTOS



### CUVÉE DE CAROL 2012 90% Macabeo

Aroma: brioche, toasted almonds, sweet spices, toasted caramel, wild herbs.  
Palate: balanced, full, tasty.



93  
GUIAPEÑIN  
PUNTOS

### ROSA CUSINÉ 2016 100% Grenache

Aroma: Jasmine, herbs, candied fruit, fine reduction, pastry.  
Palate: fresh, fruity, tasty, correct.



92  
GUIAPEÑIN  
PUNTOS

### BLANCA CUSINÉ 2013 80% Xarel·lo

Aroma: ripe fruit, fine leeks, dried herbs, withered flowers, brioche.  
Palate: tasty, creamy, long.



93  
GUIAPEÑIN  
PUNTOS



# PRESS CLIPPING 2020

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The New York Times, New York, US

November 2020

**Sparkling Wines, Even if 2020 Hasn't Earned Them. Eric Asimov**

Recommended Sparkling wines for Thanksgiving Day. "If you can't find these wines, plenty of other choices are available. Other good cava-style wine producers include Gramona, Raventós i Blanc, Mestres, Bohigas, AT Roca, Loxarel and Parés Baltà."

<https://www.nytimes.com/2020/11/12/dining/drinks/wine-school-sparkling-wines.html>

Guía de Vinos ABC. Madrid, Spain

November 2020

**Los mejores vinos por menos de 30€. Juan Fernández-Cuesta**

**Rosa Cusiné 2015. 93 puntos.** Va más allá de lo que representa. Y en el fondo es un conjunto de recuerdos frutales, tostados, panadería, notas cítricas... En el fondo, y en la forma, esto es calidad. Y aquí hay mucha.

**Blanca Cusiné 2012. 92 puntos.** Me encanta cuando cato un espumoso y me aparecen recuerdos florales y una fruta exquisita en nariz. Este es su mensaje principal. En boca es intenso, hay notas de fruta blanca, vive tranquilo y te invita a vivir.

**Hisenda Miret 2018. 94 puntos.** Se le nota la juventud mucho más que en catas de años anteriores. Y a la vez, el primer golpe de boca es puro carácter. Una sensación de frutillos rojos impactante y una finura impresionante. Magnífico desde cualquier punto de vista.

**Electio 2017. 94 puntos.** A esto le llamo categoría. Sensación de vivir a través del sabor. Y cuanto más viejo es, mejor se entiende su longitud inmensa, su elegancia y esa sensación de acidez que le aporta hasta color a nuestras actuales vidas.

**Mas Irene 2017. 93 puntos.** Puro sabor, notas minerales y de hojarrasca. Una sensación frutal más que original. Hablaríamos incluso de belleza interior, de una mezcla de uvas fantástica a veces y otras genial. Una muestra imprescindible.

**Amphora Roja 2019. 93 puntos.** Inmensa categoría, repleto de recuerdos frutales como el mango y melocotón. No es que sea intenso, va mucho más allá. Y es adorable, por su volumen, por su vida en boca, por su crianza en ánfora y la serenidad que aporta al final.

The Buyer. New York, US.

November 2020

**Building vineyard biodiversity to combat climate emergency. Michelle Williams.**

"Parés Baltà experiences similar success coupling a no-till approach with biodynamic compost and teas, they have witnessed a significant increase in the mycorrhizal fungi community within the soil. Their feeble vines are now resilient"

<http://www.the-buyer.net/insight/vineyard-biodiversity-climate-emergency/>

La Vanguardia. Magazine. Barcelona, Catalunya.

November 2020

**Conexión vitícola. Meritxell Falgueras.**

**Blanca Cusiné 2012** "Aromas intensos a frutos deshidratados, compota de fruta y un carbónico muy sedoso."

Guia de Vins de Catalunya. Barcelona, Catalunya.

November 2020

**Amphora Roja 2019. 9,82 punts. Extraordinari.** "Tradicional, Pera, Original, Codony, Mel, Llevat."

**Amphora Brisat 2019. 9,61 punts. Excel·lent.** "Especiat, Pera, Codony, Fresc, Llimona, Llevat"

**Blanca Cusiné 2012. 9,53. Excel·lent.** "Pera, Llimona, Fresc, Extraordinari, Mel, Taronja"



# PRESS CLIPPING 2020

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**Monsieur Bulles** Montreal, Canada.

*December 2020*

**Top 20 des Champagnes et autres bulles pour Noël 2020. Guénaël Revel.**

“Qui ne connaît pas le cava d’entrée de gamme de Parès Balta Brut sur notre marché ? Voici le grand frère, plus solide, plus affirmé, plus cher aussi, mais il vaut tellement le coup ! (et le coût !) Aussi tendu, davantage dense, donc plus long en bouche et plus orienté vers des accents pâtisseries que ceux de pommes, avec une touche de miel et une petite pointe anisée en finale de dégustation qui nous indiquent son beau potentiel de garde (avis à ceux qui ont un cellier / 2025). La bûche de Noël au chocolat blanc ou avec meringue a trouvé ses bulles !”

<http://www.monsieurbulles.com/index.php?id=931>

**The Yum List**, New York, US

*December 2020*

**What are you drinking at home?. Alison Christ.**

Normally I would say new-world wines fit the swing category. Still, I have an old-world red that goes great with a swing, in other words, you can easily finish a bottle of Paras Balta “Indegená” Garnacha without food. While you may need to Google the pronunciation of “Indegená” you won’t need anything but a wine glass to sit back and enjoy this biodynamic wine made by a female winemaking team.”

<https://www.theyumlist.net/2020/12/what-are-you-drinking-at-home.html>

**The Grape Pursuit** Pittsburgh, US.

*December 2020*

**Pares Balta Cava Blanca Cuisine 2011 Review – A Stellar Cava. Jeremy and Angie.**

“Calling it complex is really an understatement and makes this the kind of Cava we’d be happy simply sipping on over the course of an evening- which is exactly what we did!”

<https://thegrapepursuit.com/?s=BLANCA+CUSIN%C3%89>

**Tout sur le vin** Montreal, Canada

*December 2020*

**Des Mousseux et Champagnes pour les fêtes.**

“Pour avoir des petits airs de champagne sans devoir dépasser trop son budget, il y a ce cava gran reserva qui est puissant, élégant et bien typé. Xarel-lo, chardonnay et un 10% de pinot noir vinifié comme un blanc de noir. Trente mois en bouteille et vous obtenez ces notes de noisettes et de pain grillé. Du cava haut de gamme. BIO.”

<https://www.toutsurlevin.ca/des-mousseux-et-champagnes-pour-les-fetes/>

**Le Gourmand - Das Geniesser Magazin** Munchen, Germany

*December 2020*

**Alfons Schuhbeck: Lammkeule und 2005er Pares Balta Absis. Götz A. Primke**

“Wir haben uns für die Lammkeule mit Speckbohnen entschieden und genossen dazu einen 2005er Pares Balta Absis aus dem Penedes.”

<http://www.legourmand.de/2020/11/30/alfons-schuhbeck-lammkeule/>

**Tendencias Hoy** Barcelona, España

*December 2020*

**12 Cavas especiales para descorchar estas fiestas. Jordi Català.**

“Blanca Cusiné 2012. Marta Casas y Maria Elena Jiménez consiguen un cava con carácter, que expresa la multipersonalidad del terruño.”

<https://www.tendencias hoy.com/gastronomia/bodegas/12-cavas-especiales-para-descorchar-estas-fiestas.html>



# PRESS CLIPPING 2020

PARÉS  
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## La prensa de Rioja La Rioja, España

December 2020

### Los mejores del año 2020. Antonio Egido.

“Nos acercamos a final de año y en el buscador vamos descubriendo vinos que con los rimbombantes nombres de los ‘mejores del 2020’ nos señalan a una serie de productos que podemos disfrutar antes de despedir el año del coronavirus. Blanc de Pacs 2019 entre ellos.”

<https://laprensadelrioja.com/vinos-y-bodegas-2/los-mejores-del-ano-2020/>

## Salut Bonjour. Montreal, Canada

December 2020

### 4 cuvées à déguster dans le temps des Fêtes. Philippe Lapeyrie.

**Blanca Cusiné 2012** “Ce mousseux de haute voltige ébloui et charme les papilles comme bien peu de vins non-tranquilles peuvent le faire! Sa coloration jaune doré est très invitante, ses délicats et sensuels parfums sont enivrant à souhait, sa bouche est énergique et fort enveloppante. Sans le comparer à un Champagne, il offre selon moi plus de plaisir, de satisfaction et d’émotion que bien des bulles champenoises coûtant 10 à 15 \$ de plus le flacon. **Un des meilleurs Cava catalans que j’ai dégusté à ce jour.** Très bon dès les prochains jours, mais également au courant des 5 à 6 prochaines années.”

<https://www.salutbonjour.ca/2020/12/19/4-cuvees-a-deguster-dans-le-temps-des-fetes>

## Montreal Gazette. Montreal, Canada.

December 2020

### Here’s to the end of 2020: top sparkling wines for a stressful year. Bill Zacharkiw

“Pink Cava Parés Baltà Organic. The white is very good, but I love the pink. Just a hint of red fruit tones with a dry finish. Residual sugar: 8.8 g/L.”

[https://montrealgazette.com/life/food/heres-to-the-end-of-2020-bill-zacharkiws-top-sparkling-wines-for-a-stressful-year?fbclid=IwAR2oGq5I4g4ddss7DobmguVBa7idkA49WCDngIk5x\\_noH-NA3ZDKIMBjnKU](https://montrealgazette.com/life/food/heres-to-the-end-of-2020-bill-zacharkiws-top-sparkling-wines-for-a-stressful-year?fbclid=IwAR2oGq5I4g4ddss7DobmguVBa7idkA49WCDngIk5x_noH-NA3ZDKIMBjnKU)

## El Comidista. El Pais. Madrid, España.

December 2020

### Vinos para celebrar la Navidad sea como sea tu mesa. Jordi Luque.

Hay botellas para todos los gustos y para todas las mesas. Aquí traemos soluciones vónicas para que todo el mundo empine el codo a gusto. **Parés Baltà Brut Nature** “No una, sino dos enólogas se responsabilizan de los vinos de Parés Baltà. Se llaman Maria Elena Jiménez y Marta Casas. Uno de sus vinos más básicos, y no por eso menos bueno, es este Parés Baltà Brut Nature (10 euros). Es un cava bastante canónico, pero con una preponderancia de la Xarel·lo, que lo hace un pelín más ácido y aromático de lo habitual.”

[https://elcomidista.elpais.com/elcomidista/2020/12/15/receta/1608031045\\_170420.html](https://elcomidista.elpais.com/elcomidista/2020/12/15/receta/1608031045_170420.html)

## El Periodico. Madrid, España.

December 2020

### Burbujas para olvidar este 2020. Ferran Imedio.

Rosa Cusiné 2015 “Este cava rosado ha sido elaborado con garnacha cultivada de forma ecológica y biodinámica. Ha estado criándose unos 48 meses en botella, sin pasar por bodega, y el resultado es un cava rosa sutil con perfiles de color salmón, unas finísimas burbujas que explotan en delicadas y complejas notas de fruta confitada y frutos secos. La entrada en boca es enérgica, cremosa, con el carbónico muy bien integrado y con recuerdos de frutas maduras y confitadas que acaba con sensaciones de gran estructura.”

<https://www.elperiodico.com/es/cata-mayor/vinos/20201223/mejores-cavas-espumosos-11414547>



## PRESS CLIPPING 2020

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**Sip Better.** Minneapolis, US.

*December 2020*

**Women's History Month: 5 Fantastic Female Winemakers. Leslee Miller.**

“Parés Baltà—just east of Barcelona, Spain—has been in the business of making cava (and more) for over 200 years. For the last 20 years, the winery has been managed by brothers Joan and Josep Cusiné Carol. But the wine is up to their wives, Maria Elena Jimenez and Marta Casas.”

<https://www.sipbetter.com/blog/post/2021/03/03/womens-history-month-5-fantastic-female-winemakers>

## PRESS CLIPPING 2021

**Vinography.** San Francisco, US.

*January 2021*

**The Wines That Helped Me Survive 2020. Alder Yarrow.**

“2019 Parés Baltà “Cosmic” Xarel-lo, Penedes, Spain. I loved this wine, and several others in their portfolio for their sheer mineral expression. And at 10€ a bottle, it's perhaps one of the best values I tasted this year, even after the markup to \$20 when imported to the US.”

<https://www.vinography.com/2021/01/the-wines-that-helped-me-survive-2020>

**La Cuina Violeta by Nani Nolla.**

*January 2021*

**Galette des Reines. Nani Nolla.**

“A l'hora de servir ho faig amb un **vi ranci confinat** del Celler Parés Baltà de Pacs del Penedès. El va portar la Ruth per a celebrar l'any nou i el vam servir amb les postres que vàrem preparar. Aquesta vegada el trec amb la galette. És de Garnatxa Negra dolça del 2010 i porta una dedicatòria de la Marta Casas, una de les dues enòlogues del celler, que diu que és per assaborir-lo amb els millors moments...”

<https://www.naninolla.cat/2021/01/galette-des-reines.html#more>

**The story of my wine.**

*January 2021*

**Parés Baltà - Cava Cuvée De Carol 2011 (92 TSW). Goswijn Simons.**

“This must be one of the best Cava's I tasted :)  
Blend of 60% Macabeu and 40% Chardonnay cultivated applying Biodynamic farming from Penedès / Catalunya.”

<https://www.thestoryofmywine.com/blog/pares-balta-cava-cuvee-de-carol-2011>



**Decanter.** London, United Kingdom.

*January 2021*

**Spanish wine in 2021: Top trends and the 10 bottles worth seeking out. Sarah Jane Evans.**

“The team at Parés Baltà are intensely devoted to three things: the environment, organic and biodynamic farming, and Xarel-lo. They are tucked into Pacs del Penedes, in the heart of traditional method sparkling wine, and while they make cava, their still wines are of particular interest.”

# PRESS CLIPPING 2021

**Decanter.** London, United Kingdom.

*January 2021*

**4 Great European Short Breaks. Fiona Sims.**

“Start your journey at Parés Baltà (www.paresbalta.com), a family-owned winery dating back to 1790, where elegant fizz is made by two women winemakers.”

**Decanter.**

*January 2021*

**What I've been drinking this month. Andrew Jefford.**

“Parés Baltà, Calcari 2019 and Electio 2017, both from Catalonia - two fine still Xarel·lo wines made from biodynamically grown fruit. The former is fresh and stony, a kind of Catalan Chablis; the latter (from old vines) is soft, golden, sumptuous and haunting, full of layers and nuance.

**Mia Revista.**

*Febrero 2021*

**Vinos ecológicos ‘made in Spain’ que querrás probar. Leonor Nieto García.**

“Criado en barrica durante 6 meses y elaborado a base de uva cariñena blanca, Satèl·lit es uno de los vinos estrella de las bodegas Parés Baltà. Con denominación de origen Penedès, este vino blanco es perfecto para acompañar arroces, pescados, carnes blancas y guisos.”

<https://www.miarevista.es/cocina/bebidas/fotos/vinos-ecologicos-made-in-spain-que-querras-probar-281612723973/1>

**El Diario.**

*Febrero 2021*

**Once vinos españoles a base de garnacha blanca, la uva que te romperá los esquemas. Elisabeth G. Iborra.**

“Indígena blanco 2019: de la Bodega Parés Baltà, es un monovarietal ecológico y orgánico muy representativo del frescor y la altitud de los viñedos de Pontons, en la DO Penedés, perfeccionado por el contacto con las lías durante meses, de ahí su equilibrada balanza entre la gran frescura y la sensualidad. Trago muy amplio y cítrico, con muy rica acidez. 12,5% Vol. 10,50 euros.”

[https://www.eldiario.es/consumoclaro/beber/11-vinos-espanoles-base-garnacha-blanca-uva-rompera-esquemas\\_1\\_7253764.html](https://www.eldiario.es/consumoclaro/beber/11-vinos-espanoles-base-garnacha-blanca-uva-rompera-esquemas_1_7253764.html)

**Traveler.**

*Febrero 2021*

**Películas románticas en San Valentín... con un buen vino. Raquel Pardo.**

“Y es que joyas inesperadas pueden aparecer en cualquier parte, por ejemplo, en una botella de cava como la de Blanca Cusiné, un vino placentero, intenso, elegante y sabroso, con una adictiva complejidad.”

<https://www.traveler.es/experiencias/articulos/mejores-vinos-regalo-peliculas-romanticas-san-valentin/20260>



# PRESS CLIPPING 2021

PARÉS  
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## Lexis wine list.

*February 2020*

### **12 Perfect Wines for Valentine's Day. Lexi Stephens.**

"This Mas Petit red blend by Parés Baltà is so easy-drinking...you won't have trouble finishing the bottle. It's one of those smooth, medium-bodied reds you can absolutely drink on its own, but I love to pair this one with tapas, Spanish cheeses and charcuterie, and also pizza."

<https://www.lexiswinelist.com/blog/valentines-day-wines>



## Beber magazine.

*Marzo 2021*

### **Cuatro Xarel·los de bandera. Jordi Luque.**

"Amphora Roja 2020. El vino –que se elabora en ánforas de arcilla roja, proveniente del terruño de la bodega y de ahí el nombre– es floral, hinojoso, mineral con una acidez estupenda y una textura muy tersa. El resultado –muy bueno– no creo que sea atribuible a mis pies, sino al buen hacer de las enólogas. A la añada 2020 le queda aún evolución en botella."

<https://www.bebermagazine.com/cuatro-xarel%C2%B7los-de-bandera/>

## Journal de Montreal.

*Mars 2021*

### **La buvabilité. Patrick Désy.**

"C'est à la fois ample et vif en bouche. Des tonalités de miel, de pomme, de marjolaine, d'agrumes et de coquillage. Bonne persistance qui se distingue par un côté salin affirmé donnant l'impression de lécher un caillou ! On comprend ainsi un peu mieux le nom du vin. Compagnon parfait du poisson et des fruits de mer."

<https://www.journaldemontreal.com/2021/03/19/la-buvabilite>

## Tout sur le vin.

*Mars 2021*

### **Cinq bons vins à acheter à la caisse. Frédéric Arnould.**

"Mas Elena, Pares Balta, 2018, Penedes, Espagne. Comme du bordeaux mais en Espagne ! Un assemblage de merlot, cabernet sauvignon et cabernet franc qui a toute sa place sur la table des convives. Du fruit rouge et des épices avec une finale de réglisse intéressante. Bonne texture rassasiante sur le palais qui finit avec des notes grillées."

<https://www.toutsurlevin.ca/cinq-bons-vins-a-acheter-a-la-caisse/>

## Anthony Gismondi on wine.

*March 2021*

### **Top 10 : Women winemakers. Treve Ring.**

"89/100 Parés Baltà Indígena Garnatxa 2018 Penedès, Catalunya (Catalonia Cataluña), Spain"

<https://gismondionwine.com/blog/top-10-wines-from-limestone/>



# PRESS CLIPPING 2021

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## Kà Barceló.

Març 2021

### **Indigena blanc 2019 • Parés Baltà – Nota de tast. Kà Barceló.**

“L’austeritat de l’etiqueta de l’Indigena blanc 2019, elaborat pel celler Parés Baltà, ens dona una idea del que hi trobarem a dins del tast a casa del cap de setmana: un vi sincer, brillant, net i cristal·lí. Aquest monovarietal elaborat amb garnatxa blanca és de color groc pàl·lid amb reflexos verdosos.”

<https://kabarcelo.com/indigena-blanc-2019-nota-de-tast/>

## Saltwire.

March 2021

### **Flavour-full plant-based dishes for the ravenous vegetarian. Mark DeWolf.**

<https://www.saltwire.com/halifax/lifestyles/food-and-drink/follow-a-foodie-flavour-full-plant-based-dishes-for-the-ravenous-vegetarian-569108/>



## Radio Canada Oh dio.

Mars 2021

### **L’art du brunch, avec Martin Juneau, Lesley Chesterman et Michelle Bouffard.**

<https://ici.radio-canada.ca/ohdio/premiere/emissions/penelope/segments/entrevue/349472/recettes-brunch-latkes-crepes-pouding-pain>

## Le Devoir.

Avril 2021

### **Billet vins: pépites catalanes. Jean Aubry.**

“Amphora Brisat 2019 (56,50 \$ – 14544711). Une curiosité, non disponible. De vieux xarel·lo (85 ans) fermentés en amphores avec macérations pelliculaires (1 mois), sans intrants, au goût intègre de gingembre, de miel de sarrazin, de levure et d’orange. « Il faut que l’expérience du vin soit complète », disait Joan Cusiné. Elle l’est ici! (5+ étoiles)”

<https://www.ledevoir.com/vivre/vin/598090/billet-vins-pepites-catalanes>

## Montreal gazette.

April 2021

### **Bill Zacharkiw’s Wines of the Week: April 9, 2021.**

“Do you love whites with that salty, chalky finish? That’s minerality, folks, and I’m a nut for it. I love the pucker, the thirst it gives you, driving you back to your glass for more. Pair it with seafood and the joy is amplified tenfold. Xarel·lo is normally used for making the sparkling wine cava; here it’s in a table wine. Lemons and limes, clean, focused, almost knife-like with its acidity and minerality. Hurts so good!”

<https://montrealgazette.com/life/food/bill-zacharkiws-wines-of-the-week-april-9-2021>





# PRESS CLIPPING 2021

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## International wine challenge.

May 2021

### **How ancient ruins inspired a new range of amphorae wines. Chris Boiling.**

“It’s not just wine lovers who are interested in the historic Penedès winery Parés Baltà, archaeologists ‘dig’ the place too. They have found ruins dating to the 7th century BC at the estate where vines were first planted in 1790. At one site in the Foix mountains within the Cusiné family’s five estates – which have a total of 196ha of vineyards – they discovered evidence of civilization from 2,700 years ago; at another the ruins are about 2,200 years old.”

<https://www.internationalwinechallenge.com/Canopy-Articles/how-ancient-ruins-inspired-a-new-range-of-amphorae-wines.html>



## The yum list.

May 2021

### **Living a Sustainable Lifestyle? Drinking Wine May Help. Alison Christ.**

“We have a diversity of crops for the creation and maintenance of ecotones. At Parés Baltà, we have orchards of olive trees, almond trees and also some grain. Interaction of animals in the maintenance of the vineyards such as sheep that help us regulate plant cover and at the same time provide us with compost which enriches the soil. In the winery, we have reduced the weight of our bottles, reducing our ecological footprint. For us, our job isn’t just to make wine. It is our responsibility to make wine whilst taking care of the planet”

<https://www.theyumlist.net/2021/05/sustainable-wine-malaysia-kuala-lumpur.html>

## Andorra Difusió.

Juny 2021

### **Graupera viatgera amb Sònia Graupera: Valladolid.**

“La Sònia Graupera ens porta fins a Valladolid i, en concret, a la fira FINE, la mostra més important sobre el turisme vinícola. Descubrim bodegues i experiències i ens deixem portar per la ciutat amb platja inclosa.”

<https://www.andorradifusio.ad/programes/ara-i-aqui/ara-aqui-15-juny-2021/graupera-viatgera-sonia-graupera-150620218>

## El Periódico.

Junio 2021

### **5 cosas que deberías saber de los vinos ecológicos. Ferran Imedio.**

“La enóloga señala que en una cata a ciegas son muy difíciles de distinguir, incluso para los expertos. Aunque apunta: “Un ecológico o biodinámico se puede fácilmente distinguir por su textura, autenticidad y sabor. Las sensaciones y emociones que puede transmitirnos son mucho más fuertes que las que nos puede transmitir uno convencional.”

<https://www.elperiodico.com/es/cata-mayor/vinos/20210615/secretos-vinos-ecologicos-11779934>



# PRESS CLIPPING 2021

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## El Diario.

*Junio 2021*

### **Ocho vinos de ánfora que te van a hacer amar el barro. Elisabeth G. Iborra.**

“A veces un vino te sorprende por su versatilidad, por su capacidad de maridar los alimentos más complicados de armonizar. Hicimos una cata mano a mano con la enóloga Marta Casas, que lleva años experimentando en la bodega Parés Baltà con diversas técnicas enológicas para obtener lo mejor del xarel·lo en ánfora.

[https://www.eldiario.es/consumoclaro/beber/ocho-vinos-anfora-amar-barro\\_1\\_8019143.html](https://www.eldiario.es/consumoclaro/beber/ocho-vinos-anfora-amar-barro_1_8019143.html)

## The Guardian. Barcelona

*July 2021*

### **Salud! Spain's female winemakers use their intuition to rise to the top. Stephen Burgen.**

“Marta Casas and María Elena Jiménez were not born into the wine business, but married into it. Both trained as scientists but the sisters-in-law retrained to become the oenologists at the bodega Parés Baltà in Penedès.”

<https://www.theguardian.com/world/2021/jul/11/salud-spains-female-winemakers-use-their-intuition-to-rise-to-the-top>

## The Lush Life.

*July 2021*

### **VARIETY PACK: 6 Distinctive Wines. Ted McIntyre.**

“Parés Baltà Brut Cava Brut. This Cava (made with the same method of Champagne, with the second fermentation in the bottle) offers good value. Straw-yellow in the glass, there's brioche, pear and apple to the nose, with a touch of minerality on the zesty but dry palate.

<https://www.thelushlife.ca/variety-pack-6-distinctive-wines/>

## El comidista. El Pais. Madrid, España.

*Julio 2021*

### **Doce vinos frescos que apetecen en verano. Jordi Luque.**

“Cosmic es un Xarel·lo cultivado en un parque natural del Penedès que da alegría verlo –Parque de El Foix–. Al Xarel·lo le ponen un poquito de Sauvignon Blanc, que lo perfuma un poco y le aporta más frescura si cabe. A nivel aromático puedes esperar flores, fruta blanca y notas cítricas.”

[https://elcomidista.elpais.com/elcomidista/2021/06/26/articulo/1624694196\\_130180.html](https://elcomidista.elpais.com/elcomidista/2021/06/26/articulo/1624694196_130180.html)





GRATAVINUM  
PRIORAT

## PRESS CLIPPING 2020

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### Miquel Hudin Blog Priorat, Catalunya

*June 2020*

**2PR 2018.** 93 points. Light, delicate dark fruits, dusty plum and dried black cherry, crushed herbal notes, fennel and sage, light hit of citrus peel. Round and vibrant on the palate with plush fruit, vibrant acidity and great length to it.

**Silvestris 2018.** 93 points. Rich dark fruits, ripe cherry, baked fig, touch of dried blackberry, caramel, light nuttiness, cured orange peel. Crisp, structured fruit on the palate, tannins still a bit green and integrating, but very crisp and lively overall.

**Dolç d'en Pique 2017. 94 points.** Ripe, viscous red fruits, sweet hazelnut, vanilla, creamed citrus notes, very aromatically complex. Very expressive on the palate as well with a wealth of dark fruits bounded in by vibrant acidity and excellent length.

### Jancis Robinson London, UK

*August 2020*

#### **WWC20 – Gratavinum, Priorat. Ruma Singh.**

“After several years of organic viticulture in both Penedès and Priorat, we had understood the link between the environment and the vines. We did the course in biodynamics with a ‘let’s see’ attitude, but it changed our lives – here was a whole new world.”

<https://www.jancisrobinson.com/articles/wwc20-gratavinum-priorat>

### Guia Repsol Madrid, España

*November 2020*

#### **Los tres rincones del aceite catalán. Jordi Luque.**

“Las autoras del zumbido que se escucha al bajar del coche podrían ser chicharras –gigantescas, porque el ruido es considerable–. “Son los aplausos”, dice Jordi Fernández, el enólogo de ‘Gratavinum’, una bodega del Priorat donde, además de vino, elaboran aceite. Con los aplausos se refiere al sonido generado por una suerte de peines gigantes que se abren y se cierran en lo alto de unos brazos telescópicos, que habilidosos temporeros manejan como peluqueros del olivar.”

<https://www.guiarepsol.com/es/comer/en-el-mercado/gratavinum-nou-segons-y-mas-auro-aceites-artesanales-en-cataluna/>

### The morning Claret Amsterdam, Netherlands

*November 2020.*

#### **Simon J. Woolf.**

**2PR 2018.** 4,3/5 points. What’s spellbinding about this wine is the acidity and the freshness – and at 15% alcohol. Yes, it’s Priorat and it’s a big wine, but so nimble and full of tension. Packed with redcurrant and raspberry, hints of cacao and woodsmoke. Impressively fruit focused.

**Silvestris 2018.** 4/5 points. Super ripe, with some meaty, animal notes and a hint of iodine and iron. Big and concentrated, but with Carignan’s trademark sour twang and funkiness. A bit smoky and dusty as it opens up to the finish, but overall a great wine showing lots of regional and varietal typicity.

**GV5 2013. 3,8/5 points.** Inky black, with roasted, meaty aromas, baked plums and graphite. Warming and delicious on the palate, with great balance and perfect evolution. Roasted fruits, fully evolved tannins. Everything in its place. A big wine but with surprising drinkability, and one that really speaks of this hot, mountainous region.

<https://www.themorningclaret.com/review/gratavinum-gv5-2013/>





GRATAVINUM  
PRIORAT

# PRESS CLIPPING 2020

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**Guia Peñin** Madrid, España

*November 2020*

**2PR 2018.** 90 points.

**Silvestris 2018.** 90 points.

**GV5 2015.** 91 points.

**Coster 2015.** 90 points.

**Guia Vinos ABC** Madrid, España

*November 2020* **Juan Fernandez-Cuesta**

**2PR 2018.** 93 points.

**Guia de Vins de Catalunya** Barcelona, Catalunya

*November 2020*

**Silvestris 2018.** 9,51 points.



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# PRESS CLIPPING 2020

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## Wine & Spirits New York, US

June 2020

**Year's Best 2020 Ribera del Duero Reds.** Joshua Greene.

**Dominio Romano 2015.** 93 points.

**93** | Dominio Romano \$40  
**2015 Ribera del Duero** This is a project by the Cusiné family of Parés Balta in Penedès, established near Peñafiel in 2005. They have focused on tempranillo from sandy soils tended by growers throughout the region, this wine from vines at least 30 years old, aged in 400-liter French oak barrels that have been used for one prior vintage. The wine's fruit is immediately red, with notes of sweet plums and raspberries, fragrant and clean. It has the tannic richness of Ribera del Duero tinto fino, and smoky power from its oak, but the wine carries itself with some delicacy, its crisp fruit bringing fresh air. USA Wine Imports, NY

## Guia Peñin Madrid, España

November 2020

**RDR 2017.** 91 points.

**Dominio Romano 2017.** 91 points.

## The morning Claret Amsterdam, Netherlands

November 2020.

### **Simon J. Woolf.**

**Camino Romano 2018.** 4,3/5 points. I started salivating already with the nose of this wine – it's slightly bloody, with cranberry and a slight toastiness. Super juicy strawberry fruit, with a smoky, earthy hint, gorgeous acidity and bright red berry fruit, topped off with sappy, soft tannins. Effortlessly balanced and elegant.

This is how wonderful Tempranillo – or Tinto Fino to give it the regional name in Ribera del Duero – can be when it's not dried out and oaked to death.

**Dominio Romano 2015.** 4,5/5 points. Smoky and dark fruited on the nose, this has the same joyful red fruit as its little brother the Camino – but here there's a lot more structure, more "seriousness", plus wonderful acidity and mineral energy. That feeling of sappy and playful strawberry and raspberry fruit is still there, but here wrapped around a more age-worthy style.

In the first flushes of youth, you could forget about this for the next 5-10 years and it should be glorious. But it's pretty damned enjoyable now too!

<https://www.themorningclaret.com/review/dominioromano-dominioromano-2015/>