



Wines & Cava

Parés Baltà has been a family-owned winery since 1790. We practice biodynamic farming in a unique range of soils, climates and varieties, which give a special personality to our wines.

In 2003 we started a new project in the Priorat region, Gratavinum, and 2 years later a new adventure in Ribera del Duero, Dominio Romano. Jordi Fernàndez is the winemaker in both wineries.

Taste our wines and let them surprise you... Each wine has its own story and character.

Tastings

Cava

White Wines

Rosé Wines

Red Wines

Snacks

What is Parés Baltà?

Discover the philosophy of our winery through our suggested tasting flights.

| | CAVAS | WHITES | ROSÉ | REDS | |
|---------|------------------------------|------------------------------------|-------|--|--------|
| PREMIUM | Blanca Cusiné Rosa Cusiné | Calcari Amphora Roja Electio | Radix | Hisenda Miret Mas Irene Marta de Baltà | 55,00€ |
| BASIC | Blanca Cusiné | Calcari | Radix | Hisenda Miret | 17,00€ |

The Crown Jewels

Taste and transport yourself to the finest expression of the terroir that the Cusiné family offers from the best vineyards in the Penedès, Priorat and Ribera del Duero wine regions. Top of the top!

| CAVA | WHITE | REDS | | |
|----------------|-------------------|---|---|--------|
| Cuvée de Carol | Electio (Penedès) | Marta de Baltà (Penedès) Absis (Penedès) | RDR (Ribera del Duero) GV5 (Priorat) | 65,00€ |

Cosmic Bubbles

Discover the cavas that are born at an altitude of 700m, near the cosmos.

Pure fruit, Mediterranean flavours and subtle bubbles. Taste from Young to Gran Reserva cavas.

| CAVAS | | | | |
|---------|-------------------------|-------------|---------------------------------|--------|
| PREMIUM | Brut Nature Selectio | Rosa Cusiné | Blanca Cusiné Cuvée de Carol | 34,00€ |
| BASIC | Brut Nature | Rosa Cusiné | Blanca Cusiné | 16,00€ |

Crystalline Purity

The Penedès is recognized for being a white wine territory. The climate and soils can offer aromatic, dry and even quality sweet wines. Who says that a white wine can't be complex?

| WHITES | | | | |
|---------|-------------------|--------------------|--------------|--------|
| PREMIUM | Calcari Còsmic | Ginesta Electio | Amphora Roja | 34,00€ |
| BASIC | Còsmic | Calcari | Electio | 16,00€ |

Tastings flights

I am into Reds

Intense Mediterranean flavours from the Penedès, extreme temperatures from Ribera del Duero and minerality and structure from Priorat. Three different terroirs and souls. Result? A wide range of red wines to enjoy on the palate.

| REDS | | | | |
|---------|--|--------------------------------------|---------------------|--------|
| PREMIUM | Hisenda Miret (Penedès) Mas Irene (Penedès) Marta de Baltà (Penedès) | Dominio Romano (Ribera del Duero) | 2PiR (Priorat) | 34,00€ |
| BASIC | Indígena Negra (Penedès) | Hisenda Miret (Penedès) | Mas Irene (Penedès) | 16,00€ |

Discovering Xarel·lo

Our specialty is the Xarel·lo grape, the variety that defines Parés Baltà and its territory. Taste 4 xarel·los from different vineyards and vinification processes. Versatile and surprising.

| | CAVA | WHITES | |
|---------|---------------|------------------------------------|--------|
| PREMIUM | Blanca Cusiné | Calcari Amphora Roja Electio | 22,00€ |

The Queen Grenache

Five different wine profiles and the same origin, Grenache. Taste and compare wines coming from young vines, vines from the low valleys and the high mountains. What's your choice?

| CAVA | WHITE | ROSÉ | REDS | |
|-------------|----------------|----------------|---------------------------------|--------|
| Rosa Cusiné | Indígena Blanc | Indígena Rosat | Indígena Negra Hisenda Miret | 22,00€ |

Tastings flights

DO CAVA



Parés Baltà Brut (Parellada, Macabeu, Xarel·lo)

Classic cava made with the traditional three varieties from the Penedès at its best expression. Parellada, from the highest mountains, dominates and contributes to the freshness of its floral notes. Ageing a minimum of 12 months the results are fresh, soft and lively on the palate.

3,80 € 16,50 €



Parés Baltà Brut Nature (Xarel·lo, Macabeu, Parellada)

Traditional blend with a different approach; Xarel·lo increases the aromatic complexity and the body. Ageing minimum 24 months, mature fruits and brioche notes on the nose and a long and complex finish on the palate.

4,50 € 18,00 €



Històric (Xarel·lo, Macabeu, Parellada)

The blend that our grandfather always made with his favorite vineyards from Cal Miret. We wanted to recuperate in honor of the winemaking history of our region. A historic blend of Xarel·lo, Macabeu and Parellada aged for a minimum of 36 months.

5,80 € 21,15 €



Blanca Cusiné (Xarel·lo, Chardonnay, Pinot Noir)

Named after the youngest lady of the family. A Gran Reserva aged 80 months. Xarel·lo is joined with Chardonnay and Pinot Noir, which is vinified like a blanc de noirs, fermented in new French oak barrels and aged on the lees for two months. Complex with delicate notes of pastry hazelnuts and honey.

7,00 € 31,00 €



Rosa Cusiné (Grenache)

Dedicated to the work of a lifetime, to the wisdom, energy and vitality of the Grandma Rosa. Rosé Brut Nature Gran Reserva aged 48 months, this Grenache becomes a unique synergy of elegance, structure and silkiness.

8,00 € 34,80 €



Cuvée de Carol (Macabeu, Chardonnay)

A cava made to satisfy the most exquisite palates. It reminds us of a lady from the haute bourgeoisie, full of elegance and refinement. Gran Reserva, aged for 90 months, with sophisticated aroma that comes from the ageing of Chardonnay in oak barrels. Creamy notes from the battonage of Macabeu. Long and persistent aftertaste.

16,00 € 65,75 €



Bassegues (Xarel·lo, Macabeu)

A cava that shows impressive freshness and acidity, despite its long aging of 120 months in the bottle. Bassegues is a blend of Xarel·lo and Macabeu, and this award-winning bottle offers plenty of acidity to keep it nicely balanced that will lure even the most devout champagne fans. This terrific cava speaks to us of the importance of details.

- 106,50 €

Cava

DO Penedès



Blanc de Pacs (Parellada, Macabeu, Xarel·lo)

3,80 € 13,95 €

Our most classic wine of the three varieties from the Penedès. It is a soft wine that leaves an intense sensation of mature white fruits and freshness on the finish.



Honeymoon (Parellada)

4,00 € 14,85 €

Roses in the nose, honey in the mouth... the moon at your reach! It is the child of our most aromatic Parellada grapes.



Indígena Blanc (Grenache)

4,80 € 17,50 €

A surprising white Grenache. The flowers and the white fruit complement each other with the citric and creamy notes from the contact with the lees during months of battonage.



Calcari (Xarel·lo)

4,50 € 17,15 €

The expression of the soil and the tradition of Xarel·lo. Notes of caramelized pears and creamy notes of Crème Anglaise, coming from the prolonged contact with the lees.



Còsmic (Xarel·lo, Sauvignon Blanc)

4,50 € 17,15 €

Floral and citric notes have more presence in the mouth, good acidity and long aftertaste. Grapes from the top of the highest Penedès, close to the sky, the wine of stars.



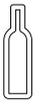
Espígol (Malvasia de Sitges)

5,00 € 19,50 €

Refreshing wine with aromas of the Mediterranean; very intense wildflowers and sweet fruits. Made from an ancestral variety that brings us the primary aromas from the grapes.

White Wines

DO PENEDÈS



Ginesta (Gewürztraminer)

6,00 € 23,00 €

Intense and complex aroma dominated by flowers; rose and orange blossom and ripe citrus fruits such as orange peel and lemon.



Satè·lit (Carignan blanc)

7,00 € 27,50 €

A mellow wine with a surprising texture. It fills the mouth, leaving cítric aromas. 100% from an ancestral variety known as “the invisible”; a little known but much appreciated.



Amphora Roja (Xarel·lo) NATURAL WINE

8,00 € 30,85 €

Natural wine fermented in amphorae made with clay from our estates, the same clay that was used by Iberians thousands of years ago.



Amphora Brisat (Xarel·lo) NATURAL WINE

8,00 € 34,00 €

Natural wine fermented in contact with the skins in amphorae made with clay from our estates, the same clay that was used by Iberians thousands of years ago.



Amphora Gris (Xarel·lo) NATURAL WINE

7,00 € 26,80 €

Natural wine fermented in amphorae made with clay from our estates, obtaining a wine that takes us to the Iberian era.



Electio (Xarel·lo)

10,00 € 44,50 €

From our oldest vineyard. Soft, with a voluptuous body and a creamy texture coming from the battonage. The grapes were lightly pressed and fermented in oak barrels.



Música Blanc (Chardonnay) SWEET

8,00 € 33,50 €

Sweet tradition. Our Chardonnay grapes dried until becoming raisins. Provides sweet notes harmonized with the dried fruits of the barrel and a pleasant memory of the honey on the palate.

White Wines

DO PENEDÈS



Ros de Pacs (Xarel·lo, Grenache)

3,80 € 13,95 €

Elegant and intense on the nose with notes of wild strawberries, ripe banana touches and subtle notes of cream in the background. Clean and nervy on the finish, displaying piquant notes of blood orange and candied rose.



Indígena Rosat (Grenache)

4,50 € 17,50 €

An incredibly special rosé, smooth, lively, and elegant. The paleness of the colour contrasts with the fruit intensity on the nose and mouth, giving us ripen red fruits aromas.



Radix (Syrah)

7,00 € 28,00 €

A rosé wine with a red wine soul. We let Syrah grapes reach their optimum maturity to extract all the aromatic potential. It is full of red and black fruits aromas like blackberries, cherries, plums, and strawberries. In the mouth is long, tasty, and powerful.

Rosé wines

DO PENEDÈS



Mas Petit (Cabernet Sauvignon, Grenache)

Perfect union of the two Penedès. We select the softest Cabernet Sauvignon, and combine it with the delicate and aromatic Grenache to create our most classical red wine. Full of fruit, this young wine is ideal for any given moment with or without food.

3,80 € 13,95 €



Mas Elena (Merlot, Cabernet S., Cabernet Franc)

The Yin & Yang balance. Fruit and oak, soft and persistent. A young wine that combines the softness of Merlot and the structure and spice of the two Cabernets. Aged 8 months in 2nd and 3rd year old French Allier oak barrels.

4,50 € 17,15 €



Indígena Negra (Grenache)

Anative Penedès Grenache, fresh and greedy, just as it was in the days of our ancestors. Produced from young vines from the high mountains of Pontons, aged 5 months in French oak barrels.

4,80 € 17,50 €



Grosella (Sumoll)

Its pulp, very fruity and in contact with the thick and tinted skins, shows all its splendor in a fresh and attractive wine.

5,00 € 18,65 €



Mas Irene (Merlot, Cabernet Franc)

Elegance and voluptuousness. On the palate it is soft and oily; with great amplitude and strength that marks its structure. Intense aroma of forest fruits combined with spices and toasty notes from the barrel. Aged 13 months in new French Allier oak barrels.

7,00 € 25,75 €



Neolític (Sumoll) NATURAL WINE

Vibrant, electric, energetic, refreshing and fruity on the finish. It has an acidity that won't leave you indifferent and a pleasant presence of tannins. No ageing in oak barrels but instead it spends six months in 60L demijohns.

7,00 € 25,90 €



Hisenda Miret (Grenache)

A rare Grenache from the Penedès that surprises with its attractive elegance and sweet, rich sensation. Aged 5 months in new and 2-year-old French oak barrels. The intensity of the fruit continues on the palate, leaving traces of spice and lightly toasted notes.

8,00 € 32,90 €



Music (Tempranillo, Cabernet Sauvignon) SWEET

Sweet tradition. We choose the grapes from the La Torreta estate because of its great exposure to the sun. The grapes were allowed to overripen to obtain this natural sweetness. Aged 13 months in French oak barrels.

8,00 € 33,50 €



Marta de Baltà (Syrah)

A fist of iron in a silk glove. Infinite tastes. Here joined to form a symphony of flavors and aromas. Aged 13 months in oak barrels. Spicy notes of dark bitter chocolate and sweet tobacco combined with the toasty notes and the vanilla from the oak.

18,50 € 71,00 €



Absis (Tempranillo, Cabernet Sauvignon, Merlot, Syrah)

Made to last. The most masculine, concentrated, potent, structured, and full-bodied. Aged 18 months in new French oak barrels, it has a high concentration and complexity of aromas on the nose, with notes of sweet red fruits, raisins, plums and mulberries.

19,50 € 82,20 €



Dominio Cusiné (Tempranillo, Merlot, Cabernet, Syrah)

Created only in exceptional vintages. Timeless and great like the personality of a generous, powerful king. Designed to be savoured slowly, leaving the hours to drift by and friendships to flourish. Aged 24 months in new French oak barrels.

2003 490 €

1996 690 €

Red wines

DOQ PRIORAT



2πr (Grenache, Carignan, Syrah, Cabernet Sauvignon)

Its name defines the perfect roundness of this wine. Producing this wine, we have brought together the unique character of the Priorat terroir with the softness, balance, and fruitiness of our grapes. Aged 12 months in 400L French and Hungarian oak barrels.

8,00 € 31,25 €



GV5 (Carignan, Grenache)

A unique wine with personality; balanced, elegant and fine. Aged 14 months in 400L French and Hungarian oak barrels, it is a wine that combines the minerals and the terroir of the Priorat.

16,50 € 59,50 €



Rocaforts (Grenache)

100% Grenache from the Rocaforts area, approximately 25-year-old vines that grow in a soil dominated by Carboniferous Sandstone (sandstone liqueur or Rocarell), which in conjunction with the variety gives it very good acidity and soft tannins.

18,50 € 69,00 €



Silvestris (Carignan, Syrah) NATURAL WINE

A natural wine, just as they were made thousands of years ago. The grape juice is only fermented with the wild yeasts of the skins, without added sulphites. Faithful to nature and the wilderness. Aged in clay amphoras, demijohns and French oak.

7,80 € 32,00 €



Dolç d'en Piqué (Grenache, Cabernet S.) SWEET

Our sweetest Priorat wine. Grapes were naturally over ripened to the perfect point before being harvested. On the palate it is soft and velvety. Intense aroma of dry fruits combined with vanilla and toasty notes from the French oak barrels, where it aged 12 months.

8,50 € 35,50 €



Coster (Carignan)

From centenary vineyards, planted on high slopes, this wine extracts and shows the purity and strength of the llicorella terroir. A wine that emerged of the Priorat stones. Aged 12 months in 320L amphoras.

28,50 € 119,00 €

DO RIBERA DEL DUERO



Camino Romano (Tinto Fino)

An homage to the fruity character of Tinto Fino. We employ a modern technique known as 'cold soaking' for getting the expression of the fresh and kind fruit of the grape that proceeds from a strict selection of vineyards between 15 to 30 years old. 8 months in old French oak.

6,00 € 21,25 €



Dominio Romano (Tinto Fino)

A clear objective: to convey the character of the Tinto Fino and some of the best terroirs of the region to the glass. 80% aged for 12 months in second and third year barrels of French oak and 20% aged for 9 months in 400-liter clay amphorae.

8,00 € 30,75 €



La Cueva (Tinto Fino) NATURAL WINE

Sometimes, to move forward, we have to look back, regain the ancestral varieties, the native yeasts, the vinification methods in amphorae. Follow the cosmic rhythms, observe with a curious spirit to relearn what was forgotten and return to the origins, return to la cueva.

8,00 € 32,00 €



RdR (Tinto Fino)

The Dominio Romano challenge. This wine reflects a unique expression of the vineyard: pre-phylloxera Lucio's Vineyard. An incomparable terror; layers of white sand on limestone/marl concretions. Aged for 14 months, intense fruity aroma reminiscent of black fruit and balsamic notes.

14,00 € 59,00 €

Red wines

Notice for people with allergies or intolerances: Please consult our staff.

| | |
|--|---------|
| Bread with tomato and olive oil Gratavinum | 5,00 € |
| Breadsticks | 3,00 € |
| Potato chips (45gr bag) | 3,80 € |
| Chips with salsa brava | 5,00 € |
| Extra salsa brava | 1,50 € |
| Fuet - catalan summer sausage (50gr) | 4,00 € |
| Olives Mix (stuffed, manz., arbequina) | 5,00 € |
| Sheep cheese (100gr) | 5,00 € |
| Iberian pata negra ham (100gr) | 22,00 € |
| Pâté of rooster from Penedés IGP with toasts | 16,00 € |
| Cockles | 12,50 € |
| Mussels | 9,50 € |
| Salted almonds | 5,00 € |
| Grape juice (250mL glass) | 3,00 € |
| Grape juice (1L) | 9,00 € |
| Soft drinks | 3,20 € |
| Water (33cl) | 2,20 € |
| Assortment of cheeses | 22,00 € |
| Assortment of chocolates | 22,00 € |

Snacks