Origen

Honeymoon 2015

PARÉS BALTÀ
1790

PENEDÈS

Roses in the nose, honey in your mouth... the moon at your reach

Honeymoon is the child of our most aromatic Parellada grapes.

A smooth and slightly sweet white wine made from grapes that grow in the highest mountains in Penedes.

The freshness of the micro climate in the mountains prolongs the evolution of the aromas until the very end of the ripening process; and we just wait for the intensity to be ready to be transferred into the wineglass.

Parellada

Fermentation at 16 º C in inox tanks for 3 weeks

Unoaked

: Greenish yellow with golden tinges.

Good aromatic intensity with delicate floral notes (orange flower) combined with very ripe white fruit like pear and apricot.

On the palate it is elegant with a good acidity balanced with the residual sugar in the wine, resulting in a soft and pleasant finish.

Serve at 5-7ºC

Aperitif, blue cheese, foie

www.facebook.com/paresbalta   twitter.com/paresbalta

demeter   ORGANIC BIODINÀMIC

Honeymoon 2015

THE VINEYARD

Variety	Parellada
Name of the estate	Vinya del Pi, Camp del Collet (Finca Les Torres)
Rootstock	41B
Age	51 years
Vine & row spacing	1.2 x 2.65 m
Trellis system	Royat Doble
Soil	Loam and gypsum are the most highlighted components in this soil. Situated in the area of highest altitude. The ground is formed under the Mesozoic period, or more precisely the Triassic period and the stratus layer formed under this period is named Keuper.
Location	Serra de Ancosa/Pontons foothills
Altitude	610 to 635 m
Orientation	South–North lightly sloping
Exposure	4-7% South-Southeast
Annual rainfall	601 mm
Vegetative cycle rainfall	243 mm

WEATHER DURING THE VEGETATIVE CYCLE:

The fall season of 2014, as usual in recent years, was warm and there were sporadic rains accompanied by heavy rain and storms. The winter was dry, windy and thermometrically usual.

The spring of 2015 anticipated the scenario that the vineyard would meet during the spring and summer. So that, the spring was warm, proving to be one of the warmest in decades and the rain was nearly nonexistent.

It was the second warmest summer since at least 1950, with an anomaly of 2,1ºC above the climatic average. Drought chased us all summer. July was an exceptional month: we suffered two intense heat waves, with thermal records not seen since the 1980s.

The maturation of most of the varieties was very early due to the lack of rainfall during spring and summer and therefore the harvest was anticipated 10 days. In September, we had some timid rains and so the ripening of the red varieties of high mountain areas slowed to continue their cormal course of maturation which let to an usual harvest.

With the drought, there has been less vegetative growth and the development of diseases has been nonexistent. This has resulted in perfect health of the grapes.

WEATHER DURING THE HARVEST:

The scenario with which we began the harvest was a dry and warm weather that accompanied us during the spring and all the summer. Weather conditions Advanced the start of the harvest, which began on the 10th of August. The winemakers do not remember any other harvest such anticipated as this year harvest.

In September, rains started timidly but refreshed the atmosphere and the grapes appreciated that. September was cooler than usual which delayed the maturation of late ripening varieties.

In general, there has been a drop in production which was due mainly to the lack of rain during the growing cycle of the plant. But this fact has been offset perfectly with the high quality of the grapes.

We might highlight, the excellent acidity, the good health of the grapes and the high level of aromas achieved in white varieties. The skin maturation on our red wines varieties went very well accompanied by the maturation of sugars and acids. So we anticipate that after the aging in barrels our red wines will have good structure and good aging potential.

	Alcohol:	11%	VA:	0,2 g/l	Sugar:	25 g/l
	TTA:	6,6 g/l	pH:	3.05	SO_2T:	95 mg/l