Women in Wine

A Journey Through Spain & Portugal

Parés Baltà

Marta Casas & María Elena Jiménez

A unique duo of winemakers: a **Pharmacist** and a **Chemical Engineer** who married into the Cusiné family and revolutionized their winemaking.

- **Philosophy:** Certified Organic & Biodynamic. They use their own sheep for fertilization and bees for pollination.
- Why they're special: They bring a scientific yet deeply natural approach to ancient soils, creating wines of precision and soul.

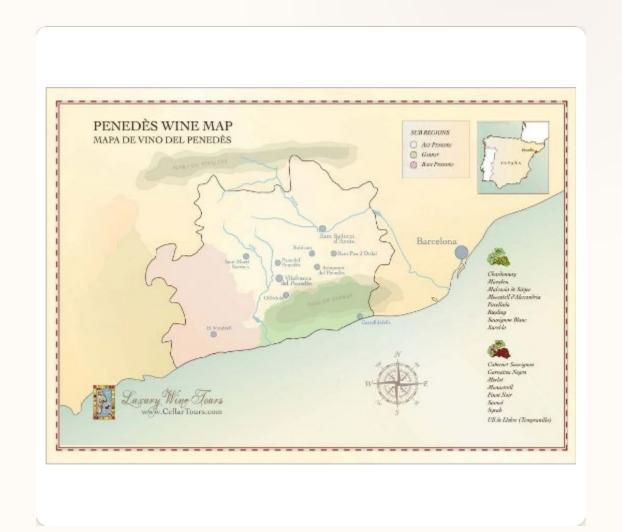


Region Profile: Penedès

A Mosaic of Microclimates

Located just south of Barcelona, the region is tucked between the Mediterranean Sea and the Montserrat mountains.

- Terroir: Diverse altitudes from sea level to 800m. Soils are largely rich in calcareous clay and fossilized marine deposits.
- Why it works: The coastal hills protect vines from humidity while altitude preserves acidity in white grapes like Xarel-lo.
- Farming: Penedès is a global leader in organic viticulture.
 The dry Mediterranean breezes significantly reduce disease pressure.



"Electio" Xarel - lo 2021

The Expression of Old Vines

This micro-cuvée comes from a single plot of 74-year-old vines, representing the pinnacle of the indigenous Xarel-lo grape.

- Winemaking: Fermented in French and Hungarian oak barrels for 18 days with 4 months of battonage.
- **Profile:** Pale yellow with intense aromas of ripe pear, apple, and white flowers.
- Palate: Creamy and unctuous due to lees aging, yet perfectly balanced with fresh acidity.



López de Heredia

María José López de Heredia

Fourth generation of the family, María José is the fiercely passionate guardian of the "Supreme Classic" style of Rioja.

- Who: The matriarch of traditional Rioja.
- Philosophy: Unwavering commitment to tradition. No stainless steel, only old oak. Long aging in subterranean cobweb-filled cellars.
- Why she's special: In a world of modern, fruit-forward wines, she champions patience, releasing wines only when they are ready to drink.



Region Profile: Rioja Alta

Atlantic Influence & Altitude

Rioja Alta is the westernmost sub-zone of the region, known for producing the most elegant and ageworthy wines.

- **Terroir:** Influenced by the Atlantic Ocean, the climate is cooler with a shorter growing season. Soils are iron-rich clay and limestone.
- Why it works: The cooler temperatures allow Tempranillo to retain higher acidity, which is crucial for the long aging periods (Reservas/Gran Reservas).
- Farming: Traditional "Bush Vines" are common, offering shade to the grapes and preventing sunburn.



Viña Bosconia Reserva 2014

Sourced from the "El Bosque" vineyard, known for its clay and limestone soils that produce structurally elegant wines.

- The Blend: 80% Tempranillo, 15% Garnacha, plus Mazuelo and Graciano.
- **Aging:** 5 years in barrel.
- Profile: Deep ruby color with an orange rim. Complex nose of mature fruit, spice, and the signature
 "Tondonia" oxidative note.
- Palate: Round, smooth, and incredibly fresh for its age.



Quinta da Pellada

Álvaro & Maria Castro

A father-daughter team that has single-handedly revived the reputation of the Dão region.

- Philosophy: They focus on indigenous varieties and minimal intervention to let the granite terroir speak.
- Why she's special: Maria brings a biotechnological background to her father's style, creating wines that are both technically sound and wildly expressive.



Region Profile: The Dão

The "Portuguese Burgundy"

Surrounded by mountain ranges, the Dão is protected from both the Atlantic and harsh continental winds.

- **Terroir:** Defined by Granite. The soils are made up of sandy and decomposed granite. Altitude plays a major role (400-500m average).
- Why it works: Diurnal temperature swings allow grapes to ripen fully while maintaining high acidity.
- **Farming:** Vineyards are often fragmented among pine forests, providing biodiversity.



Carrocel Tinto 2019

A rare single-parcel wine from just **0.5 hectares** of vines, showcasing the pure power of the Dão.

- The Grape: 100% Touriga Nacional, harvested from 5 ancient clones planted in 1950.
- Terroir: Granite soils with lines of sand, clay, and
- Profile: Rich and opulent but lifted by the region's signature acidity. Notes of wild black berries, balsamic, and violet.
- Palate: Elegant structure, silky tannins, and a long, persistent finish.



Lagar de Pintos

Marta & Carmen Castro - Pintos

The 4th generation of the family, these sisters manage a traditional "Pazo" (manor) estate in the Salnés Valley.

- Philosophy: Organic farming on small plots. They use the traditional Emparrado system to allow airflow in this humid climate.
- Why they're special: One of the few all-female teams in the region, focusing on aging potential for Albariño.

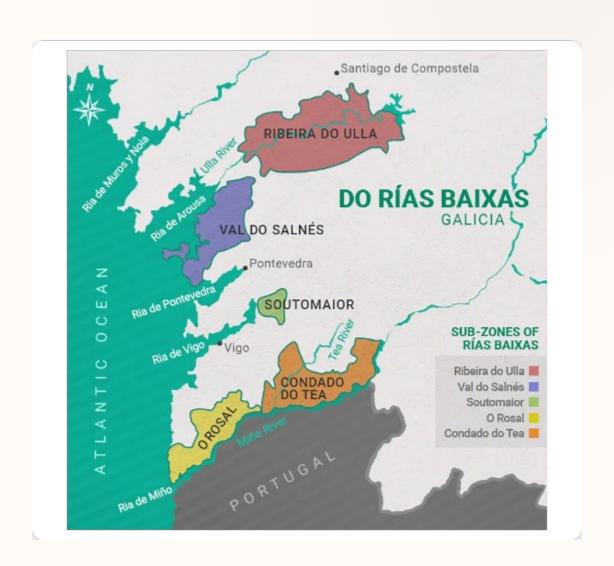


Region Profile: Rías Baixas

Green Spain & The Atlantic

Located in Galicia, this region is defined by its estuaries and high rainfall, creating a lush, green landscape.

- Terroir: The Val do Salnés subzone is the coolest and wettest. Soils are purely granite and sand, providing excellent drainage.
- Why it works: The proximity to the sea imparts salinity to the wines. The drainage prevents the vines from becoming waterlogged.
- Farming: The Emparrado system lifts vines 6ft off the ground to maximize airflow.



Lagar de Pintos Albariño

A blend from 7 distinct plots, each vinified separately to capture the complexity of the estate's granite and sandy soils.

- Winemaking: Fermented in stainless steel and old oak foudres. Aged on lees for 8 months.
- Profile: A bold aromatic nose of juicy meyer lemon, citrus zest, and white flowers.
- Palate: Defined by a distinct Celtic Sea salt note. Firm structure, mineral mouthfeel, and a very long finish.

