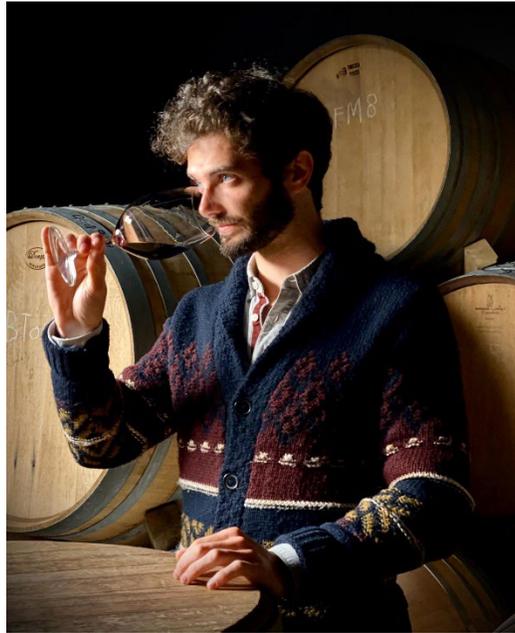


Press Release

An Evening with Cédric Morvan of Parés Baltà at The River Lee - Celebrating organic wines from the Penedés region in Catalonia



[The River Lee](#), part of the family owned Irish luxury hotel group [The Doyle Collection](#), is pleased to announce the next in its series of exclusive Wine Dinners - an evening with Cédric Morvan of Parés Baltà on Thursday, March 9th at 7pm.

Taking place in the glamorous surroundings of [The Grill Room](#) at The River Lee, Cédric will share the history of this family-run winery, with origins stretching back to 1790. Parés Baltà hails from the heart of Penedés, Catalonia in northeastern Spain, where Cédric is part of the close-knit team who strive to create great organic wines using both traditional and modern techniques.

This special event at The River Lee is an opportunity to enjoy some of the finest wines from the Penedés region while enjoying an exceptional five-course tasting menu, expertly created by Head Chef at The River Lee, Paul Lane.

Starting with an aperitif of Cork cheese Gougères, the tasting menu begins with Ballycotton oysters dressed in lemon and garlic paired with Parés Baltà Cava. Next is pan-fried wild halibut with a lemon beurre blanc matched with 'Blanc De Pacs' 2021, followed by slow cooked pork cheek and fermented barley with a full bodied 'Mas Petit' 2019. Cédric's fourth wine choice,

'Camino Romano Ribera Del Duero' 2020 is served with pan fried Skeaghanore duck, duck fat fondant potato and purple sprouting broccoli. The fifth and final course is a delectable selection of Manchego cheeses with truffle honey, hazelnuts and date crackers paired with a 'Gratevinum' 2019.

An Evening with Cédric Morvan of Parés Baltà in The Grill Room at The River Lee takes place on Thursday, March 9th at 7pm. Tickets are extremely limited and are available for €95 per person and can be booked [here](#).

Ends

The River Lee is proud to partner with the GHA (Global Hotel Alliance). Guests can join Doyle Discovery and gain recognition from Day One – unlocking benefits, DISCOVERY Dollars (D\$), Experiences and Live Local instantly, at all membership levels. Rewards and recognition extend to more than 800+ hotels across 100+ countries.

The Doyle Collection is delighted to join GHA's newly launched Green Collection, bringing under one umbrella nearly 200 hotels, resorts and palaces operated by GHA hotel brands that are demonstrating their commitment to protecting people and the planet. The new Green Collection empowers GHA DISCOVERY's 24 million members to make conscious and responsible travel choices. For more information on Green Collection, visit ghadiscovery.com/explore-green-collection.

About The Doyle Collection

At the heart of our business is a warmth of service that stems from our family ownership, imbuing our properties with the familiarity and the intimacy of a private home. Each of our eight hotels – landmark buildings in unrivalled city locations, has its own distinct personality that is rooted in, and authentic to, its neighbourhood. Innovation and ongoing investment ensure a boutique, cosmopolitan yet local feel – as seen in our cool destination restaurants, bars and event spaces – while our heritage lends character to our vision of informal luxury, timeless style and the very best guest experience.

About Parés Baltà

The history of Parés Baltà begins in the year 1790 when the first vineyards were planted on the estate in Penedés, Catalonia. Here, in north-eastern Spain, close to Barcelona, Joan and Josep Cusiné are the current generation of the family in charge of the winery. Their wives, Maria Elena (originally a chemical engineer) and Marta (originally a pharmacist) and a team including Cédric Morvan are now involved in the bodega's winemaking team.

Today the objective of the estate continues to be what it always was: to produce quality, organic wines and Cava, full of health and that speak of the traditions and customs of this Catalan land. A mixture of the ancient, the traditional and the modern keeps the estate growing and moving forward in a sustainable way.

The wines are made in clay amphoras (as the Romans did) and in demi-johns. To the team, wine is more than a drink; it is a culture, a history, a passion and an unbreakable link to the past. Parés Baltà are certified organic and biodynamic. As well as using no chemical fertilisers or pesticides, they have their own flock of sheep to fertilise the vineyards and their own beehives to help with pollination. They work on a policy of minimal intervention: minimal use of sulphites, minimal clarification (fining) and minimal (if any) filtration.