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Methode Traditionnelle D.O.Cava - Mas Pere - Brut - nv



Maximize

Cépages : Assemblage Blanc: Xarel-Lo - macabeu - Muscat - Parellada - Grenache Blanc
 Couleur : Mousseux
 Pays : Espagne
 Région : Catalunya
 Style : Léger et fin
 Vin : Brut

More details

Reference : 4N-227

Quantity : - +

8,93 € tax incl. -10%

8,04 € tax incl.

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AREA OF PRODUCTION: Penedès, Spain

APPELLATION: D.O. CAVA

VINEYARD & TERROIR: The vineyards are in the Baix Penedès and Central Penedès areas at an average altitude of 250 metres above sea level, with deep soils and average water retention capacity. The vines have been set out on espalier, with Royat type trimming or in a traditional basin, with pre-trimming and green trimming common practice in both cases. The harvesting is done manually and production is 12,000 kg/Ha.

GRAPE VARIETY: 35% Xarel-lo, 35% Macabeo, 30% Parellada

ALCOHOLIC CONTENT: 11,5 %

WINEMAKING: Once each variety has been collected separately, the grapes are de-stemmed and the pulp is cooled to 14° C before pneumatic pressing at 0.2 bar. Then the flower must is separated 55%, followed by the static siltling. The fermentation takes place in stainless steel tanks at a controlled temperature of between 16 and 18° C.

After careful coupage of the three varieties, gentle clarification is performed, as well as tartar stabilisation and final filtering. The second fermentation takes place in the bottle with the traditional method, with minimum ageing on lees of 15 months.

FOOD PAIRINGS: It is ideal as an aperitif or to accompany fish and savoury pastries. Its complexity allows it to be enjoyed also with pasta or white meat dishes.

TASTING NOTES:

Eye: Greenish yellow with golden hues. The fine bubbles given off make a perfect rosary on the surface.

Nose: Citric fruit and green apple, with notes of mature white fruit.

Taste: Elegant and firm palate, with carbonic well-integrated in a fruity cava with tones of ageing.

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Happy hour em 28/11/2015.