



# MAS PERE

## BRUT NATURE

40% XAREL·LO · 35% MACABEU · 20% PARELLADA · 5% PINOT NOIR

### CLIMATE & SOIL

LOW PENEDEÈS: Limestone, clay and sand.

CENTRAL PENEDEÈS: Limestone and clay. More fertile soils.

PENEDEÈS SUPERIOR: Chalky soil.

The climate is Mediterranean, with mild winters and warm summers. The low Penedès is the warmest region due to its proximity to the sea. The climate is cooler in the Central and High Penedès. The latter is hillier and has a slight continental climate.

### VITICULTURE

VINETRAINING: Trellis and Gobelet for the old vines.

PRODUCTION: 9,000 kg/Ha.

### WINEMAKING

Each grape variety has been picked carefully, the grapes are de-stemmed separately and the pulp is cooled to 14°C before pneumatic pressing at 0.5 bar. Then, the must is separated. The fermentation takes place in stainless steel tanks at a controlled temperature of between 16 and 18°C.

After assembling the varieties, gentle clarification is performed, as well as tartar stabilisation and final filtering. The second fermentation takes place in the bottle following the Traditional Method, process restricted to the very best sparkling wines in the world. Ageing on its lees for 18 months.

### TASTING NOTE

The XAREL·LO endows it with body and structure, the MACABEU brings finesse and freshness, and the PARELLADA adds perfume. The PINOT NOIR adds complexity and an internal touch.

APPEARANCE: Pale yellow with golden hues.

AROMA: Fresh with aromas of green apple and ripped white fruits.

PALATE: Smoky with a very dry finish.

### GASTRONOMY AND SERVING SUGGESTIONS

Enjoy it with oysters, carpaccio, risotto and any kind of fish in sauce.

It should be served at a temperature of 5 – 6 °C. Our Cava is the most favourable if it is being consumed within 18 months after the Disgorgement Date.

PRESSURE	ALCOHOL	TARTARIC ACID	RESIDUAL SUGAR
5.0° BAR	11.5% Vol.	5.97 g/l	2.5 g/l