



# MAS PERE

## GRAN RESERVA

40% MACABEU · 40% XAREL·LO · 20% PARELLADA

### CLIMATE & SOIL

LOW PENEDEÈS: Limestone, clay and sand.

CENTRAL PENEDEÈS: Limestone and clay. More fertile soils.

HIGH PENEDEÈS: 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 more hillier and has a slight continental climate.

### VITICULTURE

VINETRAINING: Trellis and Gobelet for the old vines.

PRODUCTION: 7,000 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 three 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. Minimum ageing on its lees of 32 months.

### TASTING NOTE

The XAREL·LO endows it with body and structure, the MACABEU brings finesse and freshness, and the PARELLADA adds perfume.

APPEARANCE: Greenish yellow with golden hues.

AROMA: Toasted aromas of toffee and dried nuts.

PALATE: Rich, full-bodied cava, creamy and structured.

### GASTRONOMY AND SERVING SUGGESTIONS

Try it with grilled or smoked fish, as well as stew and small game.

It should be served at a temperature of 10° - 12°C. Cava does not improve with age once sealed. 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	4.5 g/l