



VITIS CATALONIAE  
LES CUVÉES  
**MAS PERE**  
MÈTODE TRADICIONAL



# MAS PERE

## RESERVA BRUT

35% MACABEU · 35% XARELLO · 30% PARELLADA

### CLIMATE & SOIL

LOW PENEDÈS: Limestone, clay and sand.

CENTRAL PENEDÈS: Limestone and clay. More fertiles soils.

HIGH PENEDÈS: Chalky soil.

The climate is Mediterranean, with mild winters and warm summers. The Low Penedès is the hottest 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: 10,000 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. Ageing on its lees of 18 months.

### TASTING NOTE

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

APPEARANCE: Pale yellow with golden hues.

AROMA: Dried nuts and a hint of toast.

PALATE: Well balanced and delicate finish.

### GASTRONOMY AND SERVING SUGGESTIONS

Its makes a refined aperitif and is also a great match to elaborate tapas, pasta, grilled fish and squid.

It should be served at a temperature of 6° - 7°C. Our Cava is the most favourable if it is being consumed within 18 months after the Disgorgement Date.

### BOTTLE CAPACITY

75 cl | 20 cl | 1,5l

PRESSURE	ALCOHOL	TARTARIC ACID	RESIDUAL SUGAR
5.0° BAR	11.5% Vol.	5.97 g/l	9 g/l