



# MAS PERE

## SELECCIÓ BRUT

35% MACABEU · 35% XAREL·LO · 30% 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 hottest 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: 12,000 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 12 months.

### TASTING NOTE

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

APPEARANCE: Greenish yellow with golden hues.

AROMA: Citrus, lime and green apple aromas.

PALATE: White fruit notes with a refreshing acidity.

### GASTRONOMY AND SERVING SUGGESTIONS

It makes a delicious aperitif and an ideal companion for seafood and savoury pastries and salads.

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	12 g/l