



MAS PERE

RESERVA ESPECIAL

60% XAREL·LO · 40% CHARDONNAY

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 more hilly and has a slight continental climate.

VITICULTURE

VINE TRAINING: Trellis and Gobelet for the old vines.

PRUNING SYSTEM: Spur training with Cordon Royat and Gobelet.

PRODUCTION: 12,000 kg/Ha.

WINEMAKING

Once each variety has been collected manually, the grapes are de-stemmed separately and the pulp is cooled to 14° C before pneumatic pressing at 0.2 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 two 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, with 22 months of overage.

TASTING NOTE

The XAREL·LO endows it with body and structure, the CHARDONNAY brings notes of white fruit and international character.

APPEARANCE: Pale yellow with slight golden hues.

AROMA: Ripe stone fruit and subtle toast and spices.

PALATE: Silky on the palate with a slightly smokey finish and a hint of vanilla.

GASTRONOMY AND SERVING SUGESTIONS

To serve with baked fish, fine poultry, or meat dishes with exotic flavours.

It should be served at a temperature of 6°- 7° C. Cava does not improve with age once sealed, so it is best to consume it within 18 months of purchase.

PRESSURE	ALCOHOL	TARTARIC ACID	RESIDUAL SUGAR
5.0° BAR	11.5% Vol.	6.2 g/l	6 g/l