



Mistinguet | Brut



VINTAGE: 2015

WINE TYPE: Cava Brut

VARIETIES: Macabeo, Xarel lo and Parellada

D.O.: Cava

VINEYARD LOCATION: In the Cava region

PRODUCTION

HARVEST: Manual and mechanical. Macabeo: 1st week of September. Xarel lo: 2nd and 3rd week of September. Parellada: 1st week of October.

FERMENTATION: 1st fermentation in stainless steel thermo-regulated vats at a temperature of 16°C. 2nd fermentation in bottle using Traditional Method.

AGEING: Ageing average period of 12 months in bottle.

BOTTLE TYPE: Standard green cava, 750 ml.

TASTING NOTE

IN APPEARANCE: Light straw color with greenish tints. Persistent fine bubbles

ON THE NOSE: Good aromatic intensity. The nose displays a range fruity, with hints of pear and green apple with notes of toasted from the fermentation.

ON THE PALATE: Well established in the mouth with great balance and good carbonic. Creamy entry and good structure. Retrosanal goes through fresh fruit and pastry. Long and persistent flavor.

SERVING RECOMMENDATIONS

Recommended for drinking on its own at any time, and to accompany light meals. Serve at 5-6°C

TECHNICAL DETAILS

ALCOHOL CONTENT: 11,5 % Vol.

RESIDUAL SUGAR: 11,5 g/L

TOTAL ACIDITY (H₂SO₄): 3,70 g/L

pH: 2.99

AWARDS

GOLDEN - 2016 SMV Canada 2016, Quebec - Canada

GOLDEN - 2015 Girovi 2015, Girona - Spain

BRONZE - 2016 Japan Wine Challenge 2016, Japan