

JOSEP MASACHS TRADICIONAL BRUT NATURE



TECHNICAL DETAILS

Product: Cava

Aging: Aged for 14 months on its lees

Varieties: Xarel·lo, Macabeo and Parellada

Vol. 11,5 %

Residual sugar: 0,5g/L

Serving temperature: 6-8 °C

Bottle capacity: 750 ml

Packaging: 6 bottles per box



TASTING NOTES:

Appearance – Yellow with golden highlights.

Nose – Good intensity. Nice balance between maturation notes such as hazelnut, toasted bread, chocolate and pastry along with aromas of bitter almond, apple, apricot and lemon.

Boca - Structured palate. Its ageing time in the bottle confers a broad range of nutty flavours, supplemented with expressive primary notes. Long and lively mineral finish, full of flavor.



FOOD PAIRING:

This cava is particularly versatile, it is ideal to accompany the most varied products from appetizers to fish and can be enjoyed throughout the meal.

ORIGINS

Our family's winemaking tradition dates back to 1920, when we started to grow our vines in Vilafranca del Penedès. Now the fourth generation of the family has started to join the winery, resulting in a revolving interchange where one party brings knowledge gathered through decades of experience and the other the will to move forward in an industry in which we were always pioneers. This cava is born out of the experience amassed through generations, and represents the tradition and respect for our land.



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Winemaking:

This cava arises from the sum of many years' experience and know-how. We use different plots that we harvest separately when the balance between acidity and ripeness we look for is reached, taking advantage of the characteristics that the local varieties we work with offer, to create a unique combination.

A blend with character, created to celebrate the centenary of our winery.



Second fermentation: Second fermentation within the bottle with yeasts that are carefully selected from our own vines.

Aging: Aged for 14 months on its lees developing complexity while keeping its freshness.

Expedition liqueur: Aged in a large wooden vat made of French oak (foudre) that emphasizes the balance and complexity of our cava.

Vineyards:

Xarel-lo: Variety grown in the vineyards located around the winery, where the soils are calcareous, highlighting the minerality of our cava. Xarel-lo offers structure, acidity, and body.

Macabeo: Vines grown around Vilafranca del Penedès town, an area traditionally dedicated to the growing of this variety. Vines yield an average of 10,000Kg/ha, resulting in great concentration grapes, with good acidity.

Parellada: Our location, next to the Alt Penedès area, enables us to harvest Parellada in high altitude areas, where this grape shines the most. Brings us the crisp and fresh in our cava.

Certifications: Cava with vegan certification.

Disgorgement date: All our bottles include the disgorgement date indicating the time in which ageing was finished. We recommend consuming this cava within two years from this date.



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