

JOSEP MASACHS TRADICIONAL BRUT ROSÉ



TECHNICAL DETAILS

Product: Cava

Aging: Aged for 14 months on its lees

Varieties: Garnacha, Trepat, Monastrell

Vol. 11,5 %

Residual sugar: 7g/L

Serving temperature: 6-8 °C

Bottle capacity: 750 ml

Packaging: 6 bottles per box



TASTING NOTES:

Appearance – Pale pink.

Nose – Floral with intense aromas of fresh red fruits such as strawberry. Notes of tropical fruits, nuts and pastry.

Boca - On the palate pleasant and smooth. Displays great freshness, nice acidity and great balance between maturation notes along with primary flavors. Lively mineral finish.



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:

Trepât: Trepât is a variety with great potential, autochthonous to the Conca de Barberà. Allows us to create light cavas, fresh and fruity with great acidity and outstanding delicacy.

Monastrell: Typical Mediterranean variety, very well suited to the Penedès Superior area and its clay-calcareous soils in which we plant it. Brings vegetal aromas and good acidity.

Garnacha: We work with Garnacha variety in poor calcareous soils, that add mineral character. Creates the best foundation for our rosés, very aromatic, fresh and floral.

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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