

**Mistinguett | Brut Reserva**

**VINTAGE:** 2015

**WINE TYPE:** Cava Brut Reserva

**VARIETIES:** Macabeo, Xarel lo and Parellada **D.O.:** Cava

**VINEYARD LOCATION:** In the Cava region, situated in the Alt Penedès

# 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 16ºC. 2nd fermentation in bottle using Traditional Method.

**AGEING:** Ageing average period of 18 months in bottle. **BOTTLE TYPE:** Standard green cava, of 750 ml.

# TASTING NOTE

**IN APPEARANCE:** Yellow, pale, with greenish and grayish trim.

**ON THE NOSE:** Aromas of white fruit mixed with subtle notes of pastry parenting, giving a fresh and warm at the same time showing its complexity nose.

**ON THE PALATE:** On palate, soft yet structured, with fine and elegant bubbles. We found the notes a little more ripe fruit, but with a lively acidity that gives us start in the aftertaste, with hints of pastry.

# SERVING RECOMMENDATIONS

It is an elegant cava , with a fine and persistent bubble. To take any food and even dessert. Suitable for processed foods, such as meat or fish. Serve between 5 and 6 C.

# TECHNICAL DETAILS

**ALCOHOL CONTENT:** 11,5 % Vol. **RESIDUAL SUGAR:** 9,8 g/L **TOTAL ACIDITY (H2SO4):** 3,90 g/L **pH:** 3.01

# AWARDS

GOLDEN - 2017 Berliner Wein Trophy 2017, Berlin - Germany

SILVER - 2017 International Wine & Spirit Competition, London - United Kingdom COMMENDED MEDAL – 2017 International Wine Challenge, London - United Kingdom