



MASCARÓ

CAVA GRAN RESERVA BRUT NATURE "Cuvée Antonio Mascaró"

Since 1946, our family has been dedicated to producing premium quality Brandy, Cava and wine. From the beginning our founder Antonio Mascaró, insisted on complete control from "vineyard to bottle".

We select the grapes for this wine from our private estate named "Mas Miquel", formally the property of the Cistercian Monastery at "Santes Crues" in the foothills of Tarragona.

Careful hand picked harvesting into small baskets. A gentle pressing to produce individual musts that are fermented under carefully controlled temperatures of 18 – 20 degrees with a perfect blend of the different grape varieties.

The second fermentation is made in the bottle followed by a period of ageing in contact with yeast lees. This gives backbone and roundness to the Cava

MASCARÓ Extra Brut "Cuvée Antonio Mascaró" is a superb, rich and silky Gran Reserva Cava.

TASTING:

- Lovely golden colour. Fine strings of bubbles with continuous beads.
- Fruity nose with a hint of hazelnuts and brioche coming through.
- On the palate it is fine and rounded with a lingering finish.

SERVICE:

Serve chilled between 6° and 8°C

FOOD PAIRINGS:

For its roundness and velvety end this Cava is suitable for accompanying an entire menu, from beginning to end.

TECHNICAL DATA

PRODUCT:

D.O. Cava Gran Reserva Brut Nature

VARIETIES:

50% Macabeo
35% Parellada
15% Chardonnay

AGEING:

Vintage 2010

ANALYSIS:

Alcohol: 12%
Dosage: Zero Dosage



Enjoy drinking in moderation.

