



MASCARÓ

CAVA RESERVA
BRUT
"Nigrum"

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 Creus" 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 Reserva Brut "Nigrum" is a classic, fresh and well rounded cava elaborated for the first time in our cellars in 1946.

TASTING:

- Pale Straw colour with green hues.
- Fruity nose with hints of honey and brioche coming through.
- Crispy with a wonderful lingering finish.

SERVICE:

Serve chilled between 6° and 8°C

FOOD PAIRINGS:

This cava can be enjoyed with light dishes in an informal ambience. Ideal with fish, creamy sauce dishes of guinie fowl.

TECHNICAL DATA

PRODUCT:

D.O. Cava Reserva Brut

VARIETIES:

60% Parellada

30% Macabeo

10% Xarel·lo

AGEING:

More than 24 months of ageing

ANALYSIS:

Alcohol: 12%

Dosage: 6 g./l



Enjoy drinking in moderation.

