



MASCARÓ

CAVA RESERVA
BRUT NATURE
"Pure"

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.

Reserva MASCARÓ Brut Nature "Pure" is an elegant, lively and creamy Cava with no added sugars.

TASTING:

- Golden colour with green hues.
- Hints of peach and apricot coming through to a rounded and lively nose. This is a cava in its purest state.
- It is very dry and stimulating in the mouth

SERVICE:

Serve chilled between 6° and 8°C

FOOD PAIRINGS:

Its elegance and freshness makes this Cava, an ideal drink as an aperitif. Ideal with light seafood and fresh oysters.

TECHNICAL DATA

PRODUCT:

D.O. Cava Reserva Brut Nature

VARIETIES:

80% Parellada

20% Macabeo

AGEING:

More than 24 months of ageing

ANALYSIS:

Alcohol: 12%

No Dosage



Enjoy drinking in moderation.

