



MASCARÓ

CAVA
SEMI SECO
"Ambrosia"

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.

"Ambrosia" means "drink of the Gods". In Greek mythology mortals that drank "Ambrosia" became immortal.

MASCARÓ Semi Seco "Ambrosia" is a lovely, rounded and well balanced fruity Cava

TASTING:

- Pale golden yellow, clean and brilliant.
- Fruity nose with hints of honey blossom.
- It is well rounded with good fruit driven flavours.

SERVICE:

Serve chilled between 6° and 8°C.

FOOD PAIRINGS:

Its roundness and good balance between smoothness and acidity goes perfectly with spicy Thai dishes. It is also fantastic with desserts.

TECHNICAL DATA

PRODUCT:

D.O. Cava Semi Seco

VARIETIES:

60% Parellada

30% Macabeo

10% Xarel·lo

AGEING:

More than 24 months of ageing

ANALYSIS:

Alcohol: 12%

Dosage: 32gr/L.



Enjoy drinking in moderation.

