

# MARE 2018

CAVA – Brut Nature Gran Reserva



Guarda Superior  
Comtats de Barcelona  
Anoia - Foix



From the end of August until the end of September. The handpicked and carefully selected grapes in boxes of 20 kg come from our oldest, indigenous & low-yielding vines with the average age of 30–50 years and the single vineyard site called “El Pont”



60% Xarel-lo  
30% Macabeu  
10% Parellada



Between 6 – 8 °C



Bright straw-yellow, luminous and lively, packed with tiny, fine beads rising like a rosary to form a crown on the surface. .



It is fresh and citrusy. Intense aromas of pastries harmonized with sweet aromas reminiscent of jams of yellow pulp fru In a second layer are present the balsamic notes that evo rosemary and an hint of honey, which leads us to the dried fruit ad nuts..



Fresh and wide entry, well balanced, structured and with character, with a crunchy texture. The autolysis notes favoured by the long aging in the bottle give it an excellen. creaminess, in harmony with fine and persistent bubbles. Long, intense and very elegant after taste.



The careful production process together with ageing endow this cava with a high level of structure and special character as an ideal accompaniment to sophisticated dishes – all types of white meats and foie grass, as well as seasoned fish. It combines perfectly with pastries, fruit tarts and dried fruits. Magnificent aperitif



More than 40 months.



Cava made with the utmost winemaking techniques and the greatest care. The de-stemmed grapes undergo cold soak for several hours in order to maximize the primary aromas. Fermentation takes place in stainless steel tanks at a very low temperature between 12 -14 °C for several days. The coupage wine obtained undergoes 2nd fermentation in the bottle according to the traditional “Méthode Champenoise”. We employ a strain of yeast which increases mannoprotein content in the cava in order to achieve velvety and creamy mouth feel. The cava ages in the silence of our cellar on its lees



Alcohol Content 12 % vol.  
Total Acidity 4.0 g/l. ATS / 6.1 g/l. ATT  
Residual Sugars 1,5 g/l.  
CO2 Overpressure 5.5 bars



2020 Catalan Wine Guide	9,54 points
2021 Guía Peñín	92 points
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