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CAVA PAINOUS BRUT

D.O.: Cava

GRAPE VARIETIES: Macabeo 30%, Xarel.lo 30% and Parellada 40%.

HARVEST: In 3 stages. Macabeo during the first fortnight of September, Xarel.lo within the second fortnight of September and Parellada in the first fortnight of October.

FIRST FERMENTATION AND VINIFICATION: Soft pressing of the grapes to obtain 50% of the must (flower must). Static decanting and controlled fermentation between 16°C and 18°C for 20 days to fully develop the primary aroma of the grapes.

SECOND FERMENTATION: It takes place in the bottle for 40 days at a temperature of 16°C and final ageing from one and a half year to two years. Reducing sugar: 3 gr. per litre.

COLOUR: Clean. Pale yellow with golden tones, Shiny.

AROMA: Clean with medium strength in the nose. Very fine and fruity.

TASTE: Well balanced in the mouth. Tasteful, with proper sweetness, very mild and fresh. Excellent with persistent loosenig of bubbles.

HOW TO SERVE: It should be served chilled at a temperature between 5°C and 6°C. The “flute” type cup is recommended.

WHEN TO SERVE: Very pleasant as an aperitif. Especially suited for white meat and fish.

