



Mastinell - Brut Nature · Gran Reserva · 2014

Our Nature 2014 cava, like all our cavas, receives royal treatment from the moment we harvest the grapes by hand. The Nature 2014's grapes come from three high-quality half-century old vase-trained (gobelet) vines.

They are placed into small crates, and the whole cluster is pressed in our protected pressing rooms, guaranteeing quality. Before fermentation, the must is clarified naturally via sedimentation. We do not add *liqueur d'expédition* (dosage) between disgorging and final corking, directly connecting our land, nature and taste.

PRODUCTION

40,000 bottles x 75 cl.

FOOD PAIRING

Potent match with rice dishes, cannelloni, blue fish, grilled seafood, legumes and dishes featuring Spanish cold meats and cured cheeses.

SERVING TEMPERATURE

6-8 °C

RECENT AWARDS



TASTING NOTES



Appearance

Deep and brilliant gold, with notable legs.



Nose

A highly aromatic intensity with a dot of honey among menthol and citrus notes, wrapped around hints of toasted pastries and almonds.



Palate

Fresh and structured over an unctuous and weighty base, with a lingering aftertaste.

VARIETY

Xarel·lo, Macabeo, Parellada

ANALYSIS

Alcoholic content: 12% vol

Acidity: 6.2 g/l (tartaric)

Sugars: 2.0 g/l

AGING

10 years

