

MONT-FERRANT
DO Cava

BRUT NATURE 2013

Description

Varieties: Macabeu 29%, Xarel·lo 40%, Parellada 26%, 5% *Chardonnay*

Dosage: Brut Nature

Ageing: 20-30 months

Climatology of 2013. Winter was dry and with a normal temperature meanwhile springtime was cold with abundant rainfall. This fact along with the September rains held out the developing and ripening of the grapes. As a result, we had a later harvest than usual. Therefore, the 2013 cavas are elegant, fresh and with a high aromatic content.

History

Agustí Vilaret founded in 1865 at Blanes. He lived 30 years in West Indies and when he came back to his childhood homeland he started a cava house project. In a short period he planted vines, built the cellar and bought all the necessary equipment for producing his beloved sparkling wine. The name of our Brut Nature comes from this story as a tribute to the land where the brand began.

Technical Info

Alcohol content: 12 % vol.

Sugar: 1,7 g/L

Total Acidity: 5,2 g/L

Volatile Acidity: 0,22 g/L

Total SO₂: 90 mg/L

Tasting note

This cava which is in the point right flavor maturity, detaches fragrances of citrus, tree bark and dried herbs (rosemary, thyme. ...) The foam and bubbles, which melt in to a whole as the wine evolves, give off a light and delicate thread of smoke.



Bottle

750 mL



Case

6 bot.