

## MAS PERE BRUT ORGANIC



### GRAPE VARIETIES

35% Xarel·lo 35% Macabeo  
30% Parellada

### SOIL

Limy clay soil of medium fertility.

### VINIFICATION

Each variety is collected separately, the grapes are de-stemmed and the pulp is cooled to 14° C before pneumatic pressing at 0.05 bar. Then the flower must is separated 55%, followed by the static silting. The fermentation takes place in stainless steel tanks at a temperature of between 16 and 18° C. After careful coupage of the 3 varieties, gentle clarification is performed, as well as tartar stabilisation and final filtering.

The second fermentation takes place in the bottle with the traditional method. Brut with 12gr/l, for 9-12 months ageing in cellar.

### VINTAGES AVAILABLE

N/V



### TASTING NOTES.

The Xarel·lo provides body and structure, the Macabeo refinement and freshness. The Parellada adds an aromatic touch. Bright, pale golden colour with greenish highlights. Fine, elegant, well- integrated bubbles. The nose has primary fresh aromas of citrus fruits and pear. Discernibly smooth, producing a foamy and a silky soft texture in the mouth. Very crisp on the palate, with integrated acidity and a long finish with yeasty notes. Perfect balance of acidity and sparkle.