Mas Macià Cava Brut, DO Cava NV

EBO001NV

Mas Macià

— Penedès, Spain

The Can Macià estate near Odena is more inland than Sant Sadurni d'Anoia - with a more continental climate. This means more marked differences between day and night temperatures, causing the grapes to ripen later. At Odena the harvest occurs around two weeks after Sant Sadurni - the extra time spent on the vine, combined with excellent quality fruit from the mature vines on this estate, produces elegant and complex Cavas with crisp acidity.

NV Vintage

IWC

Wines from Spain Winner 2022

Production

A classic blend of Macabeo, Parellada and Xarel-lo - from 35 hectares of vines cultivated on the Can Macia estate, in the Anoia river basin near Odena. Made using the traditional Cava method - the wine is matured for an extended period of 24 months before disgorgement to enhance the complex, fruity aromas.

Tasting note

White fruit and citrus aromas lead onto a complex palate with green apple, stone fruit and a touch of white spice. Bubbles are fine and persistent through to the long finish and gentle savoury twist.

Food Match

Delicious as an aperitif, great with tapas, but equally with enough conecentration and complexity to drink throughout a meal.

ABV:
12.00%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Wine Type:
Sparkling

Appellation:
DO Cava

Winemaker:
Maria Casanovas

Grape Varieties:
Macabeo 40%, Xarel-Lo 35%, Parellada 25%

Suitable for:
Vegan

Bottle Barcode:
8428773000416