Mas Macià Cava Brut Nature Reserva, DO Cava NV

EBO008NV

Mas Macià

— Penedès, Spain

An exemplary zero dosage Cava from this historical family-run estate.

Production

Sourced from 35ha of traditional varieties cultivated on the Can Macia estate, in the Anoia river basin near Odena. Produced using the traditional Cava method, with secondary fermentation in bottle. The wine sees extended maturation (22 months) before disgorgement to enhance the complex, fruity aromas. No dosage is added for this 'Nature' style.

Tasting note

A deliciously complex, yet elegant, zero dosage Cava. Wood smoke, toast and baked apple on the nose, followed by stone fruit, mineral acidity and finely structured bubbles. Long, savoury and concentrated.

Food Match

Delicious as an aperitif, great with tapas, but equally with enough concentration 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:
8428773000409