

# MISTINGUETT BRUT

**Varieties:** Macabeo – Xarel·lo – Parellada

**Wine type:** Brut Cava

**Production:** Traditional method. middle aged for 12 months on its lees.



**LOOK:** Light straw color with greenish hues. very thin and constant bubbles.

**SMELL:** Very good aromatic intensity. On the nose fruity aromas reminiscent of pear and apple combined with toasted notes from fermentation.

**TASTE:** Great balance in the mouth with good integrity of carbon. creamy and well structured input. In retronasal aromas of fresh fruit and pastries appear. Long and persistent flavor.

## GASTRONOMY

Recommended to take it alone at any time, or accompanying light meals. Serve between 5-6 ° C.

## AWARDS

GOLD – SAKURA – Japan Women 's Wine Awards 2018

GOLD – SMV Canada 2016, Quebec – Canada

GOLD – Giroví 2015, Girona – Spain

SILVER – Japan Wine Challenge, 2017 – Japan

SILVER – International Wine Challenge 2017, London – United Kingdom

SILVER – Mundus Vini 2018