



Mastinell - Brut Nature Organic · Gran Reserva

Our Nature 2014 Cava, like all our Cavas, receives royal treatment from the moment we harvest the grapes by hand. The Nature 2014's grapes come from three high-quality half-century old vase-trained (gobelet) vines.

They are placed into small crates, and the whole cluster is pressed in our protected pressing rooms, guaranteeing quality. Before fermentation, the must is clarified naturally via sedimentation. We do not add *liqueur d'expédition* (dosage) between disgorging and final corking, directly connecting our land, nature and taste.

PRODUCTION

60,000 bottles x 75 cl.

FOOD PAIRING

Rice, cannelloni, bluefish, grilled seafood, legumes, cured meats, and aged cheeses.

SERVING TEMPERATURE

6-8 °C

RECENT AWARDS



TASTING NOTES

Appearance

Bright yellow color, with very fine, persistent bubbles that anticipate complexity and serenity.

Nose

Notes of ripe fruit, especially apple, and citrus, with hints of nuts and toast.

Palate

Structured palate, with lively acidity, a full, dry entry. Long finish, with saline notes, nuts, and a mineral touch.



VARIETY

Xarel·lo, Macabeo, Parellada

ANALYSIS

Alcoholic content: 12% vol

Acidity: 5.7 g/l (tartaric)

Sugars: 2 g/l

AGING

10 years





Mastinell - Cristina Organic · Gran Reserva · Extra Brut · 2019

Cristina is the witness of the best vintages, the result of precise work in which the long ageing is enriched with a special contribution: 20% of the Xarel·lo is fermented and aged in 500L French oak barrels, bringing complexity, structure and a unique texture to this exceptional cava.

For its production, the grapes are harvested and selected by hand before the whole cluster is pressed. Before fermentation, the must is naturally clarified by sedimentation.



TASTING NOTES



Appearance

Pale yellow color with greenish reflections, denoting a good evolution in bottle. Very fine, persistent bubbles that form a perfect crown.



Nose

The nose stands out for its freshness and elegance. Aromas of ripe white stone fruit, such as apple, with subtle floral notes and a delicate touch of pastry.



Palate

The palate is balanced, fresh and creamy. Smooth mouthfeel, given by a good integration of the bubbles, appearing pleasant toasted notes and an aniseed finish.

PRODUCTION

6.500 bottles x 75 cl.

FOOD PAIRING

Perfect with rice dishes, red meats, seafood, grilled fish and even foie gras. Ideal to enjoy with dark chocolate desserts.

SERVING TEMPERATURE

6-8 °C

AGING

5 Years

RECENT AWARDS



VARIETY

Macabeo, Parellada, Chardonnay, Xarel·lo (20% aged in French oak)

ANALYSIS

Alcoholic content: 12.5% vol
Acidity: 6 g/l (tartaric)
Sugars: 4 g/l