



#### VARIETIES

100% Pinot Noir

**SERVICE TEMP:** 8°C-9°C

#### ANALYTICAL DATA

ALCOHOL LEVEL: 12% vol.  
ACIDITY: 6.3 g/l tartaric acid  
TOTAL SUGAR: 0,5 g/l.  
pH: 3,05



## MIM NATURA BLANC DE NOIRS

### BRUT NATURE · GRAN RESERVA 2019

CAVA · COMTATS DE BARCELONA · VALLS D'ANOIA-FOIX

*A selection of great wines, which are fine, elegant and have great aging potential. Each vintage will provide great personality to this Cava.*

#### VITICULTURE

For this cava we select the best Pinot Noir vineyards in Can Prats, in Sant Llorenç d'Hortons, in Espiells. Of these 2 hectares we obtain the grapes that will give wines with the optimum level of maturity and acidity.

Year of planting: 1990.

Moderately deep soils, carbonated, with predominant textures franc-silty, well structured, porous, and with frequent activity of wildlife. They are very suitable soils for the viticultural use that allow to express fully the varietal character of the vines.

#### 2019 HARVEST

An ideal climate, moderate rainfall and a good evolution of the grapes in the last vegetative cycle allowed a harvest marked by a very good quality. The grapes ripened very well. The balance between temperatures and rainfall allowed to harvest a grape with optimal conditions and produce high quality wines. A high quality harvest. We started on August 14th with Pinot Noir and finished on September 25th with Cabernet Sauvignon.

#### VINIFICATION

Manual harvest. Rapid entry into cellar by gravity. Pressed at low pressure with 30% extraction of free run juice. Fermented in small stainless steel tanks at controlled temperature. Aged for longer than 60 months.

#### TASTING NOTE

Pale yellow colour with golden hints. Fine, persistent and slow rising bubbles. Clean and fresh aromas of citrus and nuances of toast and bakery. The balance of fruit, minerals and crisp acidity lead to a round mouthfeel and lasting finish.



CAN LLOPART DE LES ALZINES,  
Espiells, Sant Sadurní d'Anoia,  
Costers de l'Anoia, Alt Penedès, Barcelona.

[www.vinselcep.com](http://www.vinselcep.com)

