



#### VARIETIES

Pinot Noir 100%

**SERVING TEMPERATURE:** 6°C-7°C

#### ANALYTICAL DATA

ALCOHOL LEVEL: 12% vol.

ACIDITY: 6.4 g/l tartaric acid

TOTAL SUGAR: 4 g/l.

pH: 3,01



## MIM NATURA PINOT NOIR BRUT RESERVA 2022

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

*MIM NATURA, "imitate", "action to pamper" nature. A sophisticated rosé Cava. The experience of a complex variety Pinot Noir, which provides fruit, complexity and elegance to our rosé, though always maintaining its smoothness and freshness at the same time.*

#### VITICULTURE

This wine comes from a Pinot Noir vineyard in our Can Prats estate in Sant Llorenç d'Hortons, located in the Espiells area. From these 12 hectares, the best grapes with optimum ripeness and acidity are obtained.

Planted: 1990.

Vines per hectare: 3,000/ha.

Training system: Goblet and wire trained.

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.

#### 2022 HARVEST

The weather was marked by dryness above average and this lack of rain has ultimately marked the vintage. At the end of spring we had an intense and prolonged heat wave and this accelerated smallpox and ripening of the grapes. As a result, the harvest began with Pinot Noir on August 1, being the earliest in our history. The amount of grapes we obtained was normal, but the grapes obtained weighed less due to lack of water, which caused losses of 25% on the previous harvest. The grapes entered the winery at an optimal ripening point, qualitatively good and healthy. Obtaining wines of high concentration, intensity and with good characteristics to be able to make our Still Wines and Cavas

#### VINIFICATION

Manual harvest. Rapid entry into cellar by gravity. Short maceration of must (only skin contact) and pressing at low pressure with a 50 % extraction of free-run juice. Fermentation in small tanks at controlled temperature. Aging in bottle after second fermentation for more than 24 months.

#### TASTING NOTES

Elegant and persistent beads forming a nice crown. Very subtle aromas which little by little give way to more intense aromas of red sweet fruit and hints of violet. Smooth, ample and lingering in the mouth.



CAN LLOPART DE LES ALZINES,  
Espiells, Sant Sadurní d'Anoia,  
Costers de l'Anoia, Alt Penedès, Barcelona.  
[www.vinselcep.com](http://www.vinselcep.com)

