



VARIETIES

45% Xarel·lo
25% Macabeu
15% Parellada
15% Chardonnay

SERVING TEMP: 6°C-7°C

ANALYTICAL DATA

ALCOHOL LEVEL: 12% vol.
ACIDITY: 6.2 g/l tartaric
acid TOTAL SUGAR: 8 g/l.
pH: 3,05

MIM NATURA BRUT RESERVA 2017

CAVA PENEDÈS · COSTERS DE L'ANOIA

MIM NATURA, "imitate", "action to pamper" nature. Made following the principles of organic farming, this Cava represents our commitment and respect for the environment. Old vines, tradition and concentration of nuances. A cava with a lot of personality and of extreme elegance.

VITICULTURE

This cava comes from 3 old vines of the properties of Can Can Miquel de les Planes and Can Prats, and Chardonnay vineyard of Can Castany, all in Sant Llorenç d'Hortons and Gelida, in the basin of the Anoia river. Of these 15 ha. organic vineyard we obtain grapes with the optimum level of ripeness and acidity.

Planted: between 1958 and 1990.

Vines per hectare: 3,000/ha.

Training system: Goblet and wire trained.

Clay silty soils. Southeast facing.

HARVEST 2017

The 2017 harvest has been one of the earliest in history. 2017, a year marked by high temperatures during the summer and a long period of drought from April, has led to a significant decrease in yield around 20% and progress of maturation. Even so, this grape harvest has enjoyed a good sanitary condition of the grapes, which has allowed us to harvest it at its optimum point of maturity and we can expect quality wines.

VINIFICATION

Manual harvest. Rapid entry into cellar by gravity. Pressed at low pressure with 50% extraction of free run juice. Fermented in small stainless steel tanks at controlled temperature. Aged for longer than 24 months.

TASTING NOTE

An expressive and high intensity brut cava, aromatic with a very fresh and citrus nose. Good texture in the mouth, fine and balanced. Very well integrated carbo-nic, a wine that shows a good evolution in the mouth. Elegant, delicate and with a long and persistent finish.



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

www.vinselcep.com

