

Gibson  
family  
group



# MASET

## (nu) Cava Brut Rosé

**VINTAGE:** 2018

**GRAPE(S):** Trepat, Garnacha Tinta

**COUNTRY:** Spain

**APPELLATION:** Catalunya, Penedès, Cava DO

**VINEYARD:** Estate

**SUGAR:** 12 g/L

**ACIDITY:** pH 3.21

**ALCOHOL:** 11.5%

**STYLE:** Tart and fruity

**FOOD PAIRINGS:** Tapas, beef tartare, ceviche.

**THE DOMAINE:** With a winemaking origin dating back to 1777 when the land was part of the Montserrat abbey's fiefdom, the Maset del Lieó estate have seen 10 generations of the Massana family, all paying tribute to the agriculture that surrounds. By 1958, with Antoni Massana's purchase of a truck, the family's cava made its way directly to Barcelona and along with the fruits and vegetables, Bodegas Maset's direct to customer service was born. Almost 60 years later, with winemaker Josè Mas at the helm, this pet project of organic conversion, preservation of natural balance and a respect for nature came to light in the vineyards of DO Penedès with the birth of Maset's (Nu) Cava. Working with the native varieties of Xarel-lo, Parellada, Macabeo, Trepat and Garnacha Tinta, from the Alt Penedès regions, these grapes are more resistant to pests and adaptable to the climate of the place, allowing for the organic farming of crops. Josè works with green roofs, green and organic fertilizers avoiding the use of insecticides and pesticides.

**VITICULTURE AND VINIFICATION:** Organic. With the goal of preserving the natural balance of our environment's flora and fauna, we made our Brut Rosé Nu with garnacha and trepat from organic farming. Aged 12 months, this cava reveals itself as it is: without artifice; pure, genuine, and authentic; respectfully expressing all the grape's flavour and aromas. With all dry matter used 100% recyclable and a label made of wood, the name NU means in Catalan as it does in French, NAKED, without additives and in its simplest state. Both the Brut and Rosé reveals itself as it is: without artifice; pure, genuine, and authentic; respectfully expressing all the grape's flavour and aromas. It is the past, it is the present, but above all, it is preserving tomorrow. Our highest duty is to the earth, and to those who will work it after us.

**VINTAGE DETAILS:** Unlike last year the harvest came relatively late in Penedès and it was more generous despite some unpredictable weather. Higher than average temperatures in the April-October period compared to other Catalan wine regions were reported with slow and steady ripening in general. There was satisfaction with the final quality despite having to contend with some outbreaks of mildew and botrytis due to fresh and humid conditions in the run-up to harvest.

**TASTING NOTE:** Pale pink in colour. Creamy and well-integrated bubbles. Aromas of cranberries and cherries on a background of violets, grapefruit and fresh pastry. On the palate it is intense and expressive, with a long, fruity finish.

**PERSONAL NOTES:**