



# MASET

## (nu) Cava Brut Reserva

**VINTAGE:** 2017

**GRAPE(S):** Xarel-lo, Macabeo, Parellada

**COUNTRY:** Spain

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

**VINEYARD:** Estate

**SUGAR:** 9.5 g/L

**ACIDITY:** pH 3.19

**ALCOHOL:** 11.5%

**STYLE:** Tart and rich.

**FOOD PAIRINGS:** Tapas, canapés, aperitif, oysters, seafood with lemon.

**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. From our ecological Xarel-lo, Macabeo and Parellada vineyards, we elaborate our Brut Réserve Nu. Aged 24 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:** A majority of wine regions had water reserves from the winter, but the heat waves and drought during the spring and summer have been critical this year. Fortunately, some areas in Catalonia registered milder than average temperatures during August and September allowing for slow, full ripeness. 2017 has been said to be the earliest harvest recalled by today's winemakers and the shortest in terms of days and production. Concentrated wines are expected this year with whites doing well overall.

**TASTING NOTE:** Lemon yellow in colour, with soft golden highlights. Creamy, well-integrated bubbles. Aromas of apple, pear, and orange blossom. Notes of toast, hazelnuts and honey. On the palate, it is soft and intense, with a long finish.

**PERSONAL NOTES:**