



## Mastinell - Cristina Organic · Gran Reserva · Extra Brut · 2016

The Cristina 2016 is a house specialty, produced only in vintage years. We have chosen a few small and select plots to ensure the cultivation of the very finest grapes. We ferment the Xarel-lo portion of this cava in French oak barrels.

This extra attention is on top of our mandatory process, handpicking the grapes before processing them with care. Before fermentation, the must is clarified naturally via sedimentation.

### PRODUCTION

12,000 bottles x 75 cl.

### FOOD PAIRING

Unite with roasts, red meat, and dark chocolate desserts.

### SERVING TEMPERATURE

6-8 °C

### RECENT AWARDS



### TASTING NOTES



#### Appearance

Glossy, golden color with elegantly fine bubbles.



#### Nose

Crisp and elegant aroma of citrus and floral notes, with delicate pâtisserie aromas imparted from yeast.



#### Palate

Balanced, fresh and creamy on the palate with pleasant touches of grilled elements and final presence of aniseed touches. Prolonged aftertaste.

### VARIETY

Macabeo, Parellada, Chardonnay, Xarel-lo (20% aged in French oak)

### ANALYSIS

Alcoholic content: 12.5% vol

Acidity: 6.7 g/l (tartaric)

Sugars: 4.2 g/l

### AGING

6 years

