



## Mastinell - Carpe Organic · Gran Reserva · Brut Nature · 2018

Our first organic cava, Carpe 2018, made from Chardonnay vines planted in 1990, has a booming personality, perfect for life's special moments. It offers a fresh and vibrant celebration of cava without losing any of its maturity over its four years of aging.

Workers manually harvest the grapes for this Gran Reserva and gently carry them in crates to our processing room, where the whole cluster is pressed. Before fermentation, the must is clarified naturally via sedimentation.

### TASTING NOTES

#### Appearance

Soft, light yellow with glimmers of green.

#### Nose

Young and vivacious nose. Citrus, aniseed, and white flower notes identifiable on aroma and palate.

#### Palate

The extensive creaminess is thanks to Carpe's aging process, offering tantalizing sweetness and elegance without losing freshness. A floral aftertaste hints at mint and verbena.

### PRODUCTION

8,500 bottles x 75 cl.

### FOOD PAIRING

Fish rice dishes, white meat, sushi, oysters and foie gras.

### SERVING TEMPERATURE

6-8 °C

### RECENT AWARDS



### VARIETY

Chardonnay, Xarel·lo, Macabeo, Parellada

### ANALYSIS

Alcoholic content: 12.5% vol

Acidity: 6.1 g/l (tartaric)

Sugars: 2.9 g/l

### AGING

6 years

