



MAS*fi*

It was at the turn of last century when the Masachs family started to cultivate grapes in their estate located in Vilafranca del Penedès, a wine area par excellence, where the growing of grapes had already been introduced in times of the Roman Empire. In 1977 Josep and Joan Masachs launched a new line of cava to the market based on the experience and know-how of their ancestors. Little by little, the excellent quality of the cavas made by these young producers was known both in the domestic and international market, rewarding their efforts and dedication.

The Catalan country of "El Penedès", which breathes the Mediterranean air and spreads over the northwest towards the Montserrat mountain range that protects it from the north cold winds, is situated about 25 miles south of Barcelona and is the cradle which holds the 42-hectare estate, in the centre of which the Masachs cellars are located. The characteristic of its Mediterranean location, combined with the soil and subsoil, an especially temperate climate both in winter and summer and an average annual rainfall of 20", make the Monsarra estate a true paradise for wine growing.

BRUT ROSÉ NV

cellar
Masachs

GRAPE VARIETAL
50% Trepát, 50% Monastrell

APPELLATION
DO Cava (Penedès)

WINEMAKING
The grapes are harvested by hand then transported quickly in small containers to our cellars to preserve all the qualities of the fruit and avoid any possible damage. The grapes are then placed into a stainless steel hopper where light pressing is applied. Once the must is clarified, it is put into stainless steel vessels for temperature controlled fermentation at 60°-64°F in order to maintain all the fresh aromas. Mas Fi Brut Rose then undergoes second fermentation in the bottle (Metode Tradicional) and aged for 11 months to develop further complexities.

TASTING NOTES
Mas Fi Brut Rosé Cava is an elegant and balanced sparkling wine. Undergoing second fermentation in the bottle, it is aged for 11 months providing its fine bubbles and complex and structured palate. There are notes of violets and wild berries on the nose, with bright and lively flavors of fresh strawberry and black currant in the mouth. Perfect for your next celebration, as an aperitif or with a wide array of cuisines. Serve at 42°-46°F.

ALC: 11.5 % RESIDUAL SUGAR: 7.0 G/L



12pk / 750ml
UPC: 0 89832 92003 8



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