



# 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 NV 187ML

cellar  
Masachs

### GRAPE VARIETAL

40% Xarel•lo, 35% Macabeo, 25% Parellada

### APPELLATION

DO Cava (Penedes)

### 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. Each of the three varieties are fermented separately and blended together before undergoing the second fermentation in the bottle (Mètode Tradicional) and then aged for 10 months to develop further complexities.

### TASTING NOTES

Mas Fi Brut Cava is an elegant and balanced sparkling wine. Undergoing second fermentation in the bottle, it is aged for 10 months providing its fine bubbles and complex and structured palate. There are notes of white flowers and citrus on the nose, with fresh stone fruits and pleasant creamy flavors 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



24pk / 187ml  
UPC: 8 41064 421013 0



[www.masficava.com](http://www.masficava.com)



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