

# MAS*fi*



## 100 YEARS, A FAMILY TRADITION

It was at the turn of the 20th century when the Masachs family started to cultivate grapes in their Vilafranca del Penedès estate. Mr. Josep Masachs Llorach, a man with strong convictions, great character and dedicated since his childhood to the growing of grapes, founded Cavas Masachs, initially producing just enough for his own consumption and sharing with close friends. Cava Masachs is still family owned; it is managed by the third generation of the Masachs family.

## A BREATH OF MEDITERRANEAN AIR

The Masachs Family own 43 hectares of grapes, planted with Macabeo, Xarel·lo, and Parellada. The vineyards are in El Penedès, about 40 km south of Barcelona, where they breathe in the Mediterranean air and are protected against northern cold winds by the Montserrat mountain range. The Mediterranean climate, soil and an average annual rainfall of 525 mm make the Montsarra estate a true paradise for wine-growing.

## EL PENEDE'S

The Catalan country of "El Penedès" spreads over northwest towards the Montserrat mountain range that protects it from the north cold winds, is situated about 40 Km. south of Barcelona, in the centre of which the Masachs cellars are located.

An area, which, thanks to the generosity of nature, is provided with all those factors whose allow to be the best conditions for the wine growing. The characteristic Mediterranean location, combined with the soil and subsoil, make this a privileged location, which, year after year, allows Masachs to harvest its most prized fruit: its reputation and consideration as a great brand. The mild winters protect the vineyards in lethargy from the frost and the north cold winds, which can severally damage the grapes. The winter rains help a regular sprout of the grapes, later intensified thanks to the water retained in the subsoil. As the summer approaches, the sunshine and the low humidity regulated by the mild winds from the Mediterranean help the balanced enrichment of sugar, acid and primary aromas, basic for the making of Cava.



## MAS FI BRUT CAVA

Undergoing a second fermentation in this 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.



## MAS FI BRUT ROSE CAVA

Undergoing a second fermentation in this 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, lively flavors of fresh strawberry and black-currant in the mouth.



## MASIA SALAT ORGANIC BRUT CAVA

Fine and persistent bubbling. In the mouth it is soft, delicate and well balanced. Low acidity and fresh. Flavors from the aging dominates, with light toast and hints from yeast.

