



Bodegas Maset NV “NU” Reserva Brut Cava

CATALONIA (SPAIN)

Bodegas Maset has produced quality wines & cavas for over two centuries in the DO Penedès region situated between Barcelona & Tarragona. Maset makes its wine in the traditional way; with great care, following a rigorous quality assurance process and leaving each wine to mature in the tranquility of the cellar.

Website: www.maset.com

Grapes: Macabeo, Parellada, Xarello

Viniculture: Aged for 30 months in oak casks

Alcohol: 11% vol.

Tasting Notes

Appearance: Clear straw color with golden reflexes with persistent bubbles.

Nose: A balanced nose of fruit-bearing aromas

Palate: Marked personality in mouth, it is soft, dry & tasty. Delicate bubbles last through the finish.

Suggested Pairings: Smoked salmon, rich cream sauces, or marinated olives.



Catalonia Wine Region of Spain

Climate: The Mediterranean climate is mild in the winter and hot in the summer, without being extreme.

Catalonia is the north-easternmost region of Spain, and is home to the city of Barcelona (the regions capitol). It borders both France (Roussillon used to be a part of Spain), as well as the Mediterranean Sea. This region is also important region in cork production.

This region of Spain is best known for its Cavas (sparkling wines), which was invented in the early 1870s using the Champagne method. The grapes most widely planted for Cava are: Chardonnay, Macabeo, Parellada, and Xarello. The red grapes planted in the area are Cariñena, Tempranillo (also known as Ull de Llebre in Catalan), Cabernet Sauvignon, Garnacha, and Monastrell.

Cavas can range from being sweet to bone dry in flavor. The grape varietals used add unique differences to the wine than found in Champagne (even though both are produced using the same method). Cavas are generally simpler, fruitier, and citrusy. Red wines from Catalonia tend to be fruity and full bodied.