



Mastinell - Brut Real · Gran Reserva · Brut · 2015

The Brut Real 2011's success is based on three high-quality grapes grown on half-century old vase-trained (gobelet) vines. The grapes are all individually inspected during our manual harvest.

They are lovingly laid in small crates before undertaking their short journey to our atmospherically controlled pressing room, where the grapes are scrutinized once more to safeguard the grape and its quality, and then the whole cluster is pressed. Each variety is vinified separately. Before fermentation, the must is clarified naturally via sedimentation.

PRODUCTION

60.000 bottles x 75 cl.

FOOD PAIRING

Perfect company for salads, vegetables, hamburgers, red meat, grilled fish, aperitifs and cocktails.

SERVING TEMPERATURE

6-8 °C

RECENT AWARDS



TASTING NOTES



Appearance

Vivid gold with fine, delicate bubbles.



Nose

Very floral with hints of apple, ripe pear, and anise.



Palate

Balanced, elegant, and harmonious in the mouth. A long and refreshing finish with citrus fruit and fennel caresses.

VARIETY

Macabeo, Xarel·lo, Parellada

ANALYSIS

Alcoholic content: 12.5% vol

Acidity: 5.8 g/l (tartaric)

Sugars: 6.5 g/l

AGING

8 years

