



VARIETIES

35% Xarel·lo

30% Macabeo

25% Parellada

10% Chardonnay

SERVING TEMPERATURE:

6°C-7°C

ANALYTICAL DATA

ALCOHOL LEVEL: 12% vol.

ACIDITY: 6.2 g/l tartaric acid

TOTAL SUGAR: 0.5 g/l.

pH: 3.12



ES-ECO-019-CT
Agricultura UE



MIM NATURA

BRUT NATURE RESERVA 2015

CAVA PENEDEÈS · COSTERS DE L'ANOIA

MIM NATURA, "imitate", "action to pamper" nature. Made following the principles of organic farming, this Cava represents our commitment and respect for the environment. Old vines, tradition and concentration of nuances. A cava with a lot of personality and of extreme elegance.

VITICULTURE

This cava comes from 3 old vines of the properties of Can Can Miquel de les Planes and Can Prats, and Chardonnay vineyard of Can Castany, all in Sant Llorenç d'Hortons and Gelida, in the basin of the Anoia river. Of these 15 ha. organic vineyard we obtain grapes with the optimum level of ripeness and acidity.

Planted: between 1955 and 1990.

Vines per hectare: 3,500/ha.

Training system: Goblet and wire trained.

Clay silty soils. Southeast facing.

HARVEST 2015

The 2015 vintage began with a very warm fall that extended the period of energy reserves of the vine. Rainfall meant that the water capacity of the soil was complete. The winter was dry and very warm, causing an advanced budding of the strain. Spring, with vegetative development, was warm and very dry. A vegetative cycle with little water produced a greater concentration in the grapes and a drop in production. Sporadic rainfall in July and at the beginning of August favored a good ripening of the grapes. The harvest was not particularly productive but of good quality. Harvested in 18th September.

VINIFICATION

Manual harvest. Rapid entry into cellar by gravity. Pressed at low pressure with 50% extraction of free run juice. Fermented in small stainless steel tanks at controlled temperature. Aged for longer than 24 months.

TASTING NOTE

An expressive and high intensity brut nature cava, aromatic with a very fresh and citrus nose. Good texture in the mouth, fine and balanced. Very well integrated carbonic, a wine that shows a good evolution in the mouth. Elegant, delicate and with a long and persistent finish.

CAN LLOPART DE LES ALZINES,
Espiells, Sant Sadurní d'Anoia,
Costers de l'Anoia, Alt Penedès, Barcelona.

www.vinselcep.com

