



Name:	MVSA DE VALLFORMOSA BRUT
Year:	2006
Wine type:	Cava Brut
Varieties:	30% Macabeo 40% Xarel·lo 30% Parellada
D.O.:	Cava (Penedès)
Vineyard location:	Alto Penedès

PRODUCTION

Harvest: Manual and mechanical.

Macabeo: 1st week of September. Xarel·lo: 2nd and 3rd weeks of September. Parellada: 1st week of October.

Fermentation: (1st) in stainless steel tanks at a controlled temperature of 16°C–18°C. (2nd) in bottle using the Traditional Method.

Ageing: Minimum ageing of 12 months in bottle.

Optimum consumption period: During 2008 and 2009.

Bottle: Standard green cava 750 ml. a/v.

TECHNICAL DETAILS

Alcohol content:	11.50 % Vol.
Residual sugar:	12.6 g/l.
Total acidity (H ₂ SO ₄):	3.70 g/l.
pH:	2.96

SAMPLING

Appearance: Straw colour with greenish shades. The bubbles are pleasant and lively.

Nose: Its aromas mix of fruit (mature melon, banana) and those coming from fermentation (apricot, apple and toasted hints).

Palate: Harmonious and appetising in the mouth, with a slight point of acidity. Its after-taste is rounded and elegant. Classic fruity finish.

SERVING

Recommended for serving alone at any time or to accompany light meals.

Serve between 5°C and 6°C.