



FRANCK
MASSARD



MAS SARDANA CAVA, NV

Cataluña, DO Cava

Our Cava is born from "La sardana", a group of traditional Catalan dances and music that are danced throughout Catalonia, both in the north and in the south, a living example of the intangible heritage from Catalonia. With this Cava we want to honor this dance seeking to respect this millenary tradition that evokes us to be happy and joyful during the festivities that our culture brings us throughout the year. Mas Sardana is conceived as a cava that can be enjoyed at any time. Perfect balance between acidity and freshness with a pleasant after-taste.

Origin

D.O Cava. Sant Marçal.

Grape Variety

50% Xarel·lo, 25% Macabeo y 25% Parellada.

Age of the vines

Between 25 and 55 years old planted on clay and sandy soil.

Technical data

Alcohol content: 11,5% ; Acidity: 4,5 g/l ; Residual Sugar: 1,7 g/L ; Harvest: Mechanical.

Care undertake on the vineyard and vinification

Secondary fermentation in bottle

Time of fermentation: 30 days

Temperature: 16°C

Ageing

Ageing on its lees for 14 months.

Tasting Note

This cava has a bright gold colour with green tinges and threads of fine bubbles.

On the nose, it is fresh and inviting mainly reminiscent of bramley apples with a touch of biscuit.

The taste combines citrusy flavours and hazelnut finishing with an almost creamy texture. We believe that these are the hallmark of a wine made