



MISTINGUETT BRUT ECO

Xarel-lo · Macabeo · Parellada

D.O. Cava

HARVEST

2020

AWARDS

SILVER – 2020

Decanter Wine Awards (UK)

GOLDEN – 2020

Mundus Vini (Germany)

GOLDEN – 2020

Berlin Wine Trophy (Germany)

SILVER – 2019

Japan Wine Challenge (Japan)



BEST WINERY 2020/2021/2022

BY VINARI AWARDS

BEST SPAIN SPARKLING WINE PRODUCER 2022

BY BERLINER WINE TROPHY

VFMS
VALLFORMOSA

TECHNICAL DATA SHEET

WINEMAKING

HARVEST: Manual and mechanical. Macabeo, beginning of September. Xarel-lo, mid-September. And Parellada, first week of October.

FERMENTATION: 1st fermentation in stainless steel tanks at a controlled temperature of 14-16°C. 2nd fermentation in the bottle using the traditional method.

AGEING: Average ageing of 12 months on its lees.

BOTTLE: Std. green 750ml.

TASTING

APPEARANCE: Pale yellow colour with greenish reflections.

NOSE: Good aromatic intensity. Aromas of white fruits such as green apple and fresh herbs such as fennel combined with notes of white flowers and citrus fruits.

TASTE: In the mouth it is very pleasant, fresh, tasty, with a good carbonic sensation and good persistence giving a very long finish.

GASTRONOMY

Recommended for drinking on its own at any time, as an aperitif and with any food. Serve at 5-6°C.

TECHNICAL DATA

ALCOHOLIC CONTENT: 11,5 % Vol.

RESIDUAL SUGAR: 11,6 g/l

TOTAL ACIDITY (H₂SO₄): 3,7 g/l

pH: 3,1