

Mirame

BRUT SELECCIÓN

Appellation of Origin: D.O. CAVA - **Area of Production:** Penedès

Grape Varieties: 35% Macabeo, 35% Xarel.lo, 30% Parellada

Soil and Climate:

- **Low Penedès:** limestone, clay and sand
- **Central Penedès:** limestone and clay. More fertile soils.
- **High Penedès:** chalky soil.

The climate is Mediterranean, with mild winters and warm summers. The Low Penedès is the hottest region due to its proximity to the sea. The climate is cooler in the Central and High Penedès. The latter is more hilly and has a slight continental climate. The average temperature in Penedès is 14,4 degrees Celsius.

Cultivation: 2,500-3,500 vines per hectare

Vine training : Trellis and bush vine (gobelet)
The old vines, over 30 years old, are trained in Gobelet

Pruning System: Spur training with Cordon Royat and Gobelet

Harvest: Grapes harvested manually and pressed in 3 different centres, close to the vineyards.

Yields: +/-12,000 kgs/hectare

Elaboration:

Once each variety has been collected separately, the grapes are de-stemmed and the pulp is cooled to 14° C before pneumatic pressing at 0.2 bar. Then the flower must is separated 55%, followed by the static silting. The fermentation takes place in stainless steel tanks at a controlled temperature of between 16 and 18° C.

After careful blend of the three varieties, gentle clarification is performed, as well as tartar stabilisation and final filtering.

The second fermentation takes place in the bottle following the traditional method, with minimum ageing on lees of 12 months.

Type of cava: Brut with 8 gr/l, from 12 months ageing in underground cellars.

Tasting note and Gastronomy: For its dynamic mousse, its freshness and elegant aromas of white fruits, Mirame makes a delicious aperitif and pairs with any starter. An ideal companion for seafood and savoury tarts and salads.

Serve at a temperature of 6°-7°C.

