



# mira<sup>me</sup>

**Appellation of Origin:**

D.O. CAVA

**Area of Production:**

Conca de Barberà

**Grape Varieties:**

100% Trepat

**Elaboration:**

Soft pressing follows the first fermentation which takes place in stainless steel tanks at controlled temperature.

All of our Cavas are made in the traditional method. This process of second formation produces an elegant sparkling wine with fine bubbles. To become Cava, every wine needs a minimum aging period of 9 months. Short aged Cavas preserve fruit and freshness, longer aging results in complexity and elegance. We take pride in producing wines with superb quality made with every attention to detail.

**Type of cava:**

Brut between 10 g/l to 14 g/l.

**Ageing:**

Minimum of 11 months ageing in underground cellars.

**Tasting note and Gastronomy:**

This wine is clean and bright with an appealing soft, cherry-pink and violet hues. A medium-evolving fine persistent bubble with abundant beads and a dense crown. Fresh and bright with wild fruit, particularly strawberry, against a mint background. It has a pleasant first taste; rich and dense with well-combined bubbles. Well-balanced, good structure and well-integrated bubbles. A pleasant medium length finish with good harmony and flavour.

Ideal as an aperitif. It also goes well with seafood, fish, rice and vermicelli, cold cuts, white meat and desserts such as creme brulee and fruit.

**Serving temperature:**

Approximately 7°C.