

Mistinguett

Cava Brut

Appellation: Vilobí de Penedes - Spain

Vintage: NV

Alcohol: 12,5% by Vol.

Winery: Vallformosa

Mistinguett was the most popular French entertainer of her time starring at the Casino de Paris in 1895 and performing also at Moulin Rouge and Eldorado. Time magazine asked her to explain her popularity. Her answer was, "It is a kind of magnetism. I say 'Come closer' and draw them to me."

Winemaking:

Manual and mechanical harvest. This cava is made with Macabeo harvested on the 1st week of September, Xarel-lo on the 2nd and 3rd weeks of September and Parellada on the 1st week of October.

First fermentation occurs in stainless steel tanks at a controlled temperature of 16°C.

A second fermentation occurs in bottle using the Traditional Method.

Aged 12 months in bottle.

Tasting notes:

Bright and lively light straw color with greenish tints. Aromas of melon, apple and banana combine perfectly with toasted notes which result from its second fermentation.

Harmonious on the palate with a light touch of acidity. A rounded and elegant aftertaste. Classic fruity finish.



UPC 827599900920
CASE CONTENT: 12x750ML
CASE WEIGHT: 37 Lb.
CASE QTY per pallet LAYER: 14 (70 total)

