Mistinguett Brut Rose

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:

The grape variety used for this cava is Trepat, manual and Mechanical harvesting methods are used during the second half of September.

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:

Cherry color with ruby tones.

Elegant aroma of flowers, strawberry and raspberry with buttery notes coming from its second fermentation in the bottle.

Gentle and round on the palate, with fine and persistent bubbles. Fresh and bright, with a pleasant finish.



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

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