



MAS VIA

2006

BRUT · GRAN RESERVA



Varieties:

Xarel·lo (65 %), Macabeu (20 %) and Parellada (15 %)

Vineyard:

It is the result of an old bush vineyard, planted between 1954 and 1968. It is harvested by hand in small boxes. It is only elaborated in the best vintages.

Vintage:

2006 was a dry vintage, with irregular rains and very good health. During the year there were few abundant rains and a total of 403 liters per m² were collected. The summer was very dry and the rainfall recorded was significantly lower than average. The absolute maximum temperature was situated at 35.3 °C, and the minimum at -1.6 °C.

Elaboration:

We use two corks to elaborate each bottle. The first alcoholic fermentation and aging of the base wine is done in barrels with its lees, for 12 months. The second fermentation in the bottle is with the first cork stopper, in a horizontal position in the rhyme and aged for more than 192 months (16 years) in the bottle with its yeasts. Rhyme removals are carried out to facilitate the yeast autolysis process, improving the structure and complexity of our "Wines of Cava". Finally, after the disgorgement (extraction of the lees with a manual process that is done bottle by bottle) we put the second cork and the identification plate.

Number of bottles:

4.396 bottles

Tasting notes:

* Disgorged in September 2022.

Straw yellow color, with golden reflections. Crisp and bright constant release of tiny bubbles, forming a beautiful rosary and a perfect crown. Dry white flower (elder and orange), infused aromatic herbs (chamomile) and ripe white fruit (baked apple) and peach, on a background of dried fruit (hazelnuts and walnuts). In the mouth it is vertical (very good acidity) on a toasted background. It offers a velvety and creamy tactile sensation (lemon yogurt); and also glyceric. At the end there are dried fruits and a mineral (saline) note that makes you salivate. Elegance and volume at the same time. Great balance, and with a great integration of carbonic. The wood is also very well worked (a simple brushstroke).

Serving temperature:

Between 8 and 15° C