

Cava reserva brut with 15 months of ageing.



Reserva Brut

CAVA BRUT RESERVA MIM

FAMILY TRADITION

Mim Brut Reserva is one of our most traditional cavas made of indigenous grapes varieties from the DO Penedes: macabeo, xarel.lo and parellada. This wine goes through a second fermentation in bottle also called "método tradicional" and spends a minimum of 15 months on lees before the disgorging and sugar dosage. This cava shows a well balanced complexity between acidity and fruit, freshness and unctuous notes of white peach, citrus hints; lingering and creamy finish.

- Mim
- DO Cava
- Macabeo, xarel-lo and parellada
- 15 months
- 11 % vol.
- 6 - 8 °C
- 75 cl
- 0823

TASTING NOTES

Pale yellow in colour with straw-hued reflections. Elegant notes of ripe white fruit (pear and apple) on a perfumed floral background (orange blossom). Light recollections of biscuit, toast, and almond. On the palate, it is friendly, with a creamy bubble. Fruity, roasted notes. Long, slightly sweet finish.

PAIRINGS



FAMILY WINE GROUP