



#### VARIETIES

45% Xarel·lo  
25% Macabeo  
15% Parellada  
15% Chardonnay

**SERVING TEMP: 6°C-7°C**

#### ANALYTICAL DATA

ALCOHOL LEVEL: 12% vol.  
ACIDITY: 6.2 g/l tartaric acid  
TOTAL SUGAR: 0,5 g/l.  
pH: 3,05



## MIM NATURA BRUT NATURE RESERVA 2018

CAVA · COMTATS DE BARCELONA · VALLS D'ANOIA-FOIX

*MIM NATURA, "imitate", "action to pamper" nature. Made following the principles of organic farming, this Cava represents our commitment and respect for the environment. Old vines, tradition and concentration of nuances. A cava with a lot of personality and of extreme elegance.*

#### VITICULTURE

This cava comes from 3 old vines of the properties of Can Can Miquel de les Planes and Can Prats, and Chardonnay vineyard of Can Castany, all in Sant Llorenç d'Hortons and Gelida, in the basin of the Anoia river. Of these 15 ha. organic vineyard we obtain grapes with the optimum level of ripeness and acidity.

Planted: between 1958 and 1990.

Vines per hectare: 3,000/ha.

Training system: Goblet and wire trained.

Clay silty soils. Southeast facing.

#### HARVEST 2018

After 3 years where the drought made the harvest advance to dates never seen before, the good rainfall during the spring, together with a drop in temperatures during the last days before the harvest, resulted in a good quality harvest, with an excellent ripening of the grapes. After a few weeks of severe heat stress, the drop in temperatures allowed the ripening cycle to be slower and the harvest to take place more widely. We started on August 11th with the Pinot Noir and finished on September 25th with the parellada.

#### VINIFICATION

Manual harvest. Rapid entry into cellar by gravity. Pressed at low pressure with 50% extraction of free run juice. Fermented in small stainless steel tanks at controlled temperature. Aged for longer than 24 months.

#### TASTING NOTE

An expressive and high intensity brut cava, aromatic with a very fresh and citrus nose. Good texture in the mouth, fine and balanced. Very well integrated carbo-nic, a wine that shows a good evolution in the mouth. Elegant, delicate and with a long and persistent finish.



CAN LLOPART DE LES ALZINES,  
Espiells, Sant Sadurní d'Anoia,  
Costers de l'Anoia, Alt Penedès, Barcelona.

[www.vinselcep.com](http://www.vinselcep.com)

