



# MASCARÓ



Grapes are **picked by hand** and **pressed without destemming**. This is very rare in the Cava region but compulsory in Champagne, gives **full taste** to the final product and less oxidation to the color.



**Mascaró Cava** has its own personality due to our way of working.

We consider that **the essence of a product is found on its origins**, so that we take care of the whole process, **from the vineyard to the bottle**.

**Montserrat Mascaró** is the third generation of the family and she **controls the whole process**.

## La Crianza en botella



Underground and with natural-controlled temperature and humidity, Cava is ageing for minimum **24 months**. We are experts in **Reserva** and **Gran Reserva** Cava. Our products are dedicated to the high-end gastronomy and need to fulfill the most exigent palates.

## Finca Mas Miquel



The altitude and climatology of **our vineyards**, one of the highest in the Penedès region **at +400 mts** on the sea level, converted us in **experts on Parellada** grape variety, as it is the one that performs the best in high altitude. It is the most **elegant**, with **delicate aromas** and finesse of the 3 main (Macabeu, Xarel-lo and Parellada). All our Cavas are minimum 50% Parellada grape variety.

## Nuestros Cavas



Mas Miquel Estate is **property of the Mascaró family since 1936**, when **Mr. Narciso Mascaró** acquired it.

This was a former property of the Santes Creus monastery

<http://www.larutadelcister.info/es/santes-creus>

At Mascaró we believe that **ageing on lees** provides the cava a special quality. We produce Reserva, aged for more than 15 months; and Gran Reserva, aged for at least 30 months.

To complete the line of cavas, we also produce a **rosé Cava** made of **Garnatxa** variety.