

Papet del Mas,  
**Cava Brut NV**  
Penedès, Catalunya, Spain

  
PAPET DEL MAS  
CAVA



### PRODUCER

Papet del Mas means the `house of Josep` in Catalàn. All houses in Catalonia have names. 'Papet' is the friendly nickname of Josep and 'Mas' is a traditional Catalan house of three floors. This is the personal project of winemaker Josep's homage to his grandfather who lived in Font-rubí in the middle of Cava producing region, Penedès.

### VINEYARDS

The vineyards are located in the Penedès region, less than 50km from Barcelona. The fruit is sustainably grown on chalk and clay soils which is deep and porous to retain rainwater and sustain the vines through the hot summer months. The lack of organic matter is perfect for developing deeply concentrated fruit.

### VINIFICATION

Papet del Mas employs traditional methods in the production of this Cava, including secondary fermentation in the bottle, adhering to the strict standards of Cava production to ensure its distinctiveness and high quality.

### TASTING NOTES

An enticing bouquet of fresh green apple, pear, and citrus, complemented by nuances of almond and a touch of brioche. The palate is crisp and lively, with a creamy texture and persistent fine bubbles that lead to a clean, refreshing finish.

Grape Varieties	<b>50% Xarel-lo</b> <b>25% Macabeo</b> <b>25% Parellada</b>
Winemaker	<b>Josep Maria Suriol</b>
Closure	<b>Natural Cork</b>
ABV	<b>11.5%</b>
Residual Sugar	<b>8g/L</b>
Acidity	<b>6.12g/L</b>
Wine pH	<b>3.04</b>
Bottle Sizes	<b>75cl</b>
Notes	<b>Sustainable, Vegetarian, Vegan</b>