



OUTSTANDING SPARKLING WINE VALUE!

MAS FI CAVA

CAVA • PENEDÈS

The Masachs family were cultivating grapes at their 42-hectare Vilafranca del Penedès estate by the end of the 19th century. Although organized viticulture was introduced to the region during the Roman Empire, over the last century Cava has become renowned for producing Spain's finest sparkling wines.

Josep Masachs Llorach founded Cavas Masachs in the 1920's to produce limited quantities of fine Cava, primarily for his own consumption and distribution among his closest friends. His son, Josep Masachs Juvé, revered and continued his father's tradition of high quality Cava but sought to improve the facilities and expand production.

The family ultimately brought a line of fine Cava to the market in 1977. Demand has propelled expansion and in 1985 the Masachs designed and set up larger, ideal facilities at their Monsarra estate in the municipality of Torrelles de Foix. These are exceptional values not just in terms of available Cava but within the larger global sparkling world.

BRUT CAVA

An elegant and balanced Spanish sparkling with fine bubbles and a complex, structured palate, Mas Fi Brut undergoes second fermentation in bottle (traditional method) and is aged 10 months. 40% Xarel-lo, 35% Macabeo, 25% Parellada

White flower and citrus scents dominate the nose while the palate offers fresh stone fruits and pleasant creamy flavors. Splendid as an aperitif, this wonderful Brut also performs well alongside a wide array of cuisines.

BRUT ROSÉ CAVA

Exhibiting a fine mousse and scents of red berries, the Brut Rosé is aged for 11 months in bottle. This is an outstanding sparkling rosé value. 100% Trepal

Mas Fi Brut Rosé Cava offers violet and wild berry scents with bright and lively flavors of fresh strawberry and black currant.

Thank you for your time and for your interest in Connoisseur wines.