

Brut D.O. Cava



Mercat is a selection of plots with vines ranging from 15-40 years old, planted on calcereous and clay soils. The wine is vinified in the traditional method, aged for 18 months (twice the minimum for the DO) and disgorged to order.

Inspired by Barcelona's Mercat de Sant Josep de la Boqueria - the quintessentially Catalan market destination where locals and tourists alike gather to eat, shop and gossip. Mercat Cava aims to evoke the same spirit of community, liveliness and tradition. The Cava is made using traditional methods in the cellars of El Xamfra, where Francisco Dominguez hand crafts every bottle with the utmost attention and care. Mercat sees extended lees aging and is finished with a very low dosage, allowing the chalky soils on which the old indigenous vines are grown to shine through on the palate.

Grape varieties : 45% Macabeo, 40% Xarel.lo & 15% Parellada

Vineyard age : 15-40 years old

Soil : Calcareous clay

Dosage at disgorgement : less than 8gr/l

Bottle fermentation on the lees : 18 months

Alcohol : 11.5%

Tasting notes :

The nose bursts with rich pear, green apple and hints of cream. On the palate the wine shows great finesse and balance with notes of papaya and pear rounded out with hints of hazelnuts, finishing with crisp acidity and freshness.

