

Brut Nature 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 : 50% Xarel.lo, 40% Macabeo & 10% Parellada

Vineyard age : 15-40 years old

Soil : Calcareous clay

Dosage at disgorgement : Less than 0.5gr/l

Alcohol : 11.5%

Tasting notes :

A complex nose of ripe pear and brioche with zesty minerality on the palate and chalky soil notes. Stone fruits like apricots and nectarines are framed by a structure of acidity and limestone that show through due to the lack of dosage.

Press Notes

The Wine Advocate

NV 91 points

Wine & Spirits

NV 92 points

