

Brut Rosé D.O. Cava



Mercat is a selection of plots with vines ranging from 15-40 years old, planted on calcereous and clay soils. In addition to the traditional varieties of the Penedès, Mercat Rosé includes a small amount of Monastrell to give the wine its pale color and hint of red fruits. 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 : 40% Macabeo, 40% Xarel.lo, 15% Parellada & 5% Monastrell

Vineyard age : 15-40 years old

Soil : Calcareous clay

Dosage at disgorgement : 7.5 g/l

Bottle fermentation on the lees : 18 months

Alcohol : 11.5%

Tasting notes :

Pale salmon-pink in color with zesty aromas of citrus, wild strawberry and fennel. Apple, berry and brioche flavors are balanced on a firm structure of mineral acidity and fine bubbles.

