

Mistinguett

Cava Brut

Appellation: Vilobí de Penedes - Spain

Vintage: NV

Alcohol: 12,5% by Vol.

Winery: Vallformosa

Mistinguett was the most popular French entertainer of her time starring at the Casino de Paris in 1895 and performing also at Moulin Rouge and Eldorado. Time magazine asked her to explain her popularity. Her answer was, "It is a kind of magnetism. I say 'Come closer' and draw them to me."

Winemaking:

Manual and mechanical harvest. This cava is made with Macabeo harvested on the 1st week of September, Xarel-lo on the 2nd and 3rd weeks of September and Parellada on the 1st week of October.

First fermentation occurs in stainless steel tanks at a controlled temperature of 16°C.

A second fermentation occurs in bottle using the Traditional Method.

Aged 12 months in bottle.

Tasting notes:

Bright and lively light straw color with greenish tints. Aromas of melon, apple and banana combine perfectly with toasted notes which result from its second fermentation.

Harmonious on the palate with a light touch of acidity. A rounded and elegant aftertaste. Classic fruity finish.





Mistinguett | Brut Reserva



VINTAGE: 2015

WINE TYPE: Cava Brut Reserva

VARIETIES: Macabeo, Xarel lo and Parellada

D.O.: Cava

VINEYARD LOCATION: In the Cava region, situated in the Alt Penedès

PRODUCTION

HARVEST: Manual and mechanical. Macabeo: 1st week of September. Xarel lo: 2nd and 3rd week of September. Parellada: 1st week of October.

FERMENTATION: 1st fermentation in stainless steel thermo-regulated vats at a temperature of 16°C. 2nd fermentation in bottle using Traditional Method.

AGEING: Ageing average period of 18 months in bottle.

BOTTLE TYPE: Standard green cava, of 750 ml.

TASTING NOTE

IN APPEARANCE: Yellow, pale, with greenish and grayish trim.

ON THE NOSE: Aromas of white fruit mixed with subtle notes of pastry parenting, giving a fresh and warm at the same time showing its complexity nose.

ON THE PALATE: On palate, soft yet structured, with fine and elegant bubbles. We found the notes a little more ripe fruit, but with a lively acidity that gives us start in the aftertaste, with hints of pastry.

SERVING RECOMMENDATIONS

It is an elegant cava , with a fine and persistent bubble. To take any food and even dessert. Suitable for processed foods, such as meat or fish. Serve between 5 and 6 C.

TECHNICAL DETAILS

ALCOHOL CONTENT: 11,5 % Vol.

RESIDUAL SUGAR: 9,8 g/L **TOTAL**

ACIDITY (H₂SO₄): 3,90 g/L **pH:** 3.01

AWARDS

GOLDEN - 2017 Berliner Wein Trophy 2017, Berlin - Germany

SILVER - 2017 International Wine & Spirit Competition, London - United Kingdom

COMMENDED MEDAL – 2017 International Wine Challenge, London - United Kingdom

Mistinguett

Brut Rose

Appellation: *Vilobí de Penedes - Spain*

Vintage: *NV*

Alcohol: *12,5% by Vol.*

Winery: *Vallformosa*

Mistinguett was the most popular French entertainer of her time, starring at the Casino de Paris in 1895 and performing also at Moulin Rouge and Eldorado. Time magazine asked her to explain her popularity, her answer was, "It is a kind of magnetism. I say 'Come closer' and draw them to me."

Winemaking:

The grape variety used for this cava is Trepat, manual and Mechanical harvesting methods are used during the second half of September.

First fermentation occurs in stainless steel tanks at a controlled temperature of 16°C.

A second fermentation occurs in bottle using the Traditional Method.

Aged 12 months in bottle.

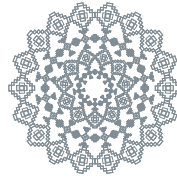
Tasting notes:

Cherry color with ruby tones.

Elegant aroma of flowers, strawberry and raspberry with buttery notes coming from its second fermentation in the bottle.

Gentle and round on the palate, with fine and persistent bubbles. Fresh and bright, with a pleasant finish.





SOL DE CHILE



SPARKLING WINE
 EXTRA BRUT
 12°

Varieties	Blend of white varieties, mainly Muscat grapes
Vintage	Blend of different vintages
Origin regions	Without denomination of origin; a combination of different Chilean wine regions
Harvest date	Between February and March each year
First fermentation (Base wines)	The first fermentation of the pressed grape must occurred in stainless steel tanks at 16°C-17°C with selected yeasts, resulting in the base wine
The second fermentation or prise de mousse	The second natural fermentation occurred using the Charmat method in stainless steel isobaric tanks at 17°C-20°C with selected yeasts and resulted in a dry sparkling wine
pH	3.2 +/- 0.2
Total acidity	5,90 g/l (+/- 0,3 g/l)
Sparkling wine pressure	5.0 bar at 20°C (+/- 0.6 bar)
Tasting notes	Colour: This wine is shiny and pale yellow in colour. Fine, persistent bubbles. Pleasant fruit aromas with delicate floral notes. Fresh and well-balanced in the mouth with a very pleasant medium sweet finish
Food pairings	Ideal as an aperitif or paired with fish and shellfish, cheese, white meat or pasta dishes. Perfect with desserts
Serving temperature	Between 6°C and 8°C
Correct storage of the finished product	<ul style="list-style-type: none"> - Store in a clean, dry, fresh, well-ventilated area without vibrations - Do not store together with products with strong aromas (the odour passes through the cork) - Store in a walled, roofed area - Do not expose to direct light, especially sunlight - Store at a temperature of between 10°C and 20°C; the ideal storage temperature is 15°C. Avoid thermal shock.

MÉTHODE CHAMPENOISE
Private Collection

KUNZA

Sparkling Wine

MALBEC

This hand crafted sparkling Malbec Rose, is a direct result of both the expertise of renowned Argentinean sparkling wine expert, Miguel Perulan, and an unrivalled quality of grapes harvested from a 100 year old vineyard at the heart of the Andes Mountains. Miguel and his extended family ensure first hand, that every step of the process is carefully monitored, resulting in an elegant and delicate, yet vibrant rose style sparkling wine. The perfect wine to enjoy on its own, or with any of your favorite dishes and desserts - Miguel prefers however, to always share with family and friends - This is "Kunza".

Salud = Share.

Total cases produced and bottled:

1218 cases.

ROSÉ BRUT



Mendoza - Argentina

