



VINS EL CEP CAVA BRUT RESERVA MIM ROSE

£22.50

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In the 1980s four Catalan families decided to resurrect Can Llopart de les Alzines, a historic estate dating back to 1499. They joined their 4 estates to create one sharing the same philosophy: Vins el Cep. This is one of only 25 estates out of 290 which produces Cava exclusively from their own vineyards. The best grapes from the oldest organic vines are blended in the MIM Natura range.

The grapes come from a single Pinot Noir vineyard growing in

the Can Prats estate of Sant Llorenç d'Hortons, on sandy limestone soils.

The hand-picked grapes arrive by gravity into the winery. A gentle low-pressure pressing takes place with just 50% extraction of the free-run juice. There is just a brief period of skin contact to extract colour. This is followed by a temperature-controlled fermentation then ageing for a minimum of two years on lees after second fermentation in bottle.

Tasting Note: A high-quality delicately pink sparkler with aromas of baking pastry, wild strawberries and white peach, vanilla and white flowers. Succulent, gentle mousse; refined and elegant dry finish. Enticing.

Food Match: Ideal as an aperitif, with asparagus and salmon tart as well as fruit desserts

Closure: Natural Cork

Farming Practices: Organic -
Vegan - Contains Sulfites

