

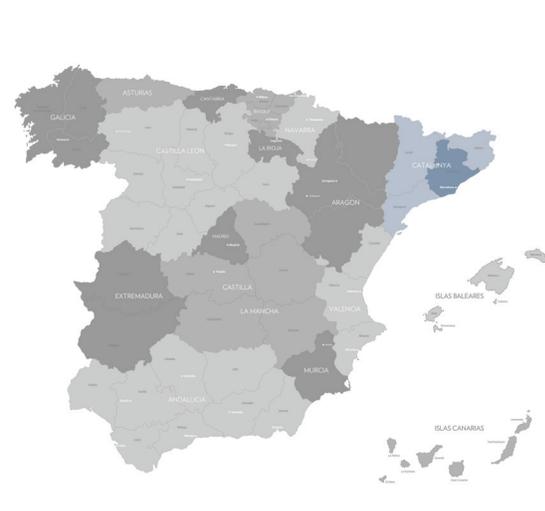


# VALKYRIE

## SELECTIONS



## MERCAT



## BRUT NATURE NV

**MERCAT ||** 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 Cavas are made in the traditional method in the cellars of Moli Parellada in Sant Sadurní d'Anoia, led by winemaker Francisco Dominguez. Made from old vines of indigenous varieties, Mercat sees extended lees aging, low dosage, and is disgorged to order - all tenets of quality rarely seen in value sparkling wine.

**CAVA - Penedès ||** The first Cava was made in 1872 by Josep Raventós who experimented with wines using indigenous Spanish grapes made in the Champagne method. Unlike most classifications, the DO Cava is defined by a specific method of winemaking, rather than a geographical reference. There are over six regions with the DO Cava designation, though over 90% is from the Penedès, which is also generally regarded as the best in terms of quality. The town of Sant Sadurní d'Anoia is the unofficial Cava capital in the heart of Penedès.

### BRUT NATURE NV ||

**BLEND |** 50% Xarel.lo, 40% Macabeu & 10% Parellada

**VINEYARDS |** Mercat is a selection of plots with vines ranging from 15-40 years old, planted on calcareous and clay soils.

**WINEMAKING |** The wine is vinified in the traditional method, aged for 18 months (twice the minimum for the DO) and disgorged to order. Dosage: less than 0.5gr/l.

**ALCOHOL |** 11.5%

**BAR CODE |** 853215003089

**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 |** 92 W&S, 91 WA

“A wonderful peachy bouquet that blossoms in the glass with hints of dried apricot and honeysuckle. The palate is very well-balanced with crisp acidity and a fine thread of bitter lemon that lends tension and poise, leading to a very champagnois finish. Excellent!”

