



MERCAT Brut Cava

the growers

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. The Mercat Cava spends a minimum of 18 months aging on its lees 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.

their land

Spain | Cava | Penedes

In 1872, Josep Raventos began experimenting with Spanish wines made in the same manner as was being done in Champagne, France – and hence, CAVA was born. But unlike Champagne, the DO Cava designation is defined by a specific practice of winemaking, rather than a region where wine is made. There are over six regions with the DO Cava status, though over 90% of production is from the Penedes region. The town of Sant Sadurni d'Anoia is the unofficial Cava capital in the heart of Penedes, home of many top producers, including El Xamfra.

the wine

Macabeo, Xarel.lo & Parellada

Vinified in the traditional method and aged for 18 months (twice the minimum for the DO). Vines are about 15-40 years old, planted on calcereous and clay soils.

Dosage: less than 8gr/l

Alcohol: 11.5%

in the glass

A delicate bead in the glass of soft golden color. The nose bursts with rich pear, green apple and hints of cream. On the palate the wine shows great finesse and balance with notes of papaya and pear rounded out with hints of hazelnuts, finishing with crisp acidity and freshness.

