



## MÍTIC 1908

### BRUT NATURE

### GRAN RESERVA

1908 was a mythical year for the family; a year in which a new modernist style cellar was built. This cava is Oriol Rossell's great classic, made from the two most traditional varieties on the estate. The xarel·lo comes from the Les Cerveres vineyard in chalky and sandy-loam soil, and the Macabeu is from the ancient Cal Cassanyes vineyard, the Sínia, planted in 1959 in chalky soil.

**Varieties:** Xarel·lo and Macabeu.

**Ageing:** Minimum 36 months.

**Production:** Manual harvesting in 500 kg trailers followed by further manual selection in the cellar. Following fermentation, the wines are aged with the lees for 4 months. Clarification on riddling racks.

Organic farming

