

Mercat Brut Nature

THE FACTS

COUNTRY: Spain

REGION: Catalunya

APPELLATION: Cava

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.

THE STORY

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 varietals, Mercat sees extended lees aging, low dosage, and is disgorged to order - all tenets of quality rarely seen in value sparkling wine.

THE SELLING POINTS

SUSTAINABILITY: Vegan, Sustainable In Practice

