

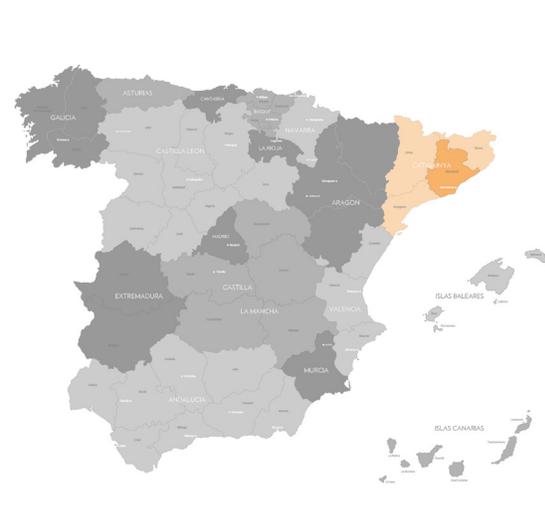


VALKYRIE

SELECTIONS



MERCAT



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

CAVA - PENEDES || 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 ROSÉ NV ||

BLEND | 40% Macabeu, 40% Xarel.lo, 15% Parellada & 5% Monastrell

VINEYARDS | Mercat is a selection of plots with vines ranging from 15-40 years old, planted on calcerous and clay soils. In addition to the traditional varietals of the Penedès, Mercat Rosé includes a small amount of Monastrell to give the wine its pale color and hint of red fruits.

WINEMAKING | The wine is vinified in the traditional method, aged for 18 months (twice the minimum for the DO) and disgorged to order. Dosage: 7.5gr/l.

ALCOHOL | 11.5%

BAR CODE | 853868006345

PRESS | 90 VIN

“Light, bright orange-pink. Displays aromas of fresh red berries, orange zest and succulent herbs that are sharpened by a hint of white pepper. Juicy and sharply focused, offering juicy redcurrant and blood orange flavors, along with a touch of musky rhubarb. Sharply focused and dry on the finish, which hangs on with very good, red fruit-driven tenacity.” - Josh Reynolds

