

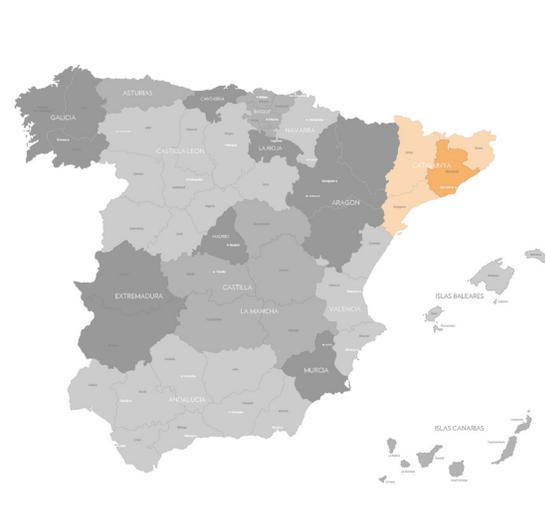


# VALKYRIE

## SELECTIONS



## MERCAT



## BRUT 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 NV ||

**BLEND** | 45% Macabeu, 40% Xarel.lo & 15% Parellada

**VINEYARDS** | Mercat is a selection of plots with vines ranging from 15-40 years old, planted on calcereous 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 8gr/l

**ALCOHOL** | 11.5%

**PRESS** | 89 VIN

“Pale yellow. Vibrant lemon zest, anise and ginger scents, with a hint of quinine in the background. Dry and energetic on the palate, offering, herb-accented bitter citrus pith and pear skin flavors that put on weight with aeration. The taut, mineral-driven finish repeats the lemon element and hangs on with good, nervy tenacity.” - Josh Reynolds

**BAR CODE** | 853215003065

