

MAS CANDÍ CORPINNAT MACABEU BRUT NATURE



100% old vine Macabeu. Mature and complex aromas of toasted bread, brioche and nuts, alongside delicate notes of dried white flowers and fennel. An enveloping, creamy texture and very fine, integrated bubbles. Savory, yeasty flavors balanced by green apple and a bright, citrusy acidity. Extremely dry and persistent with a saline, mineral grip. Pair with umami-rich dishes like miso-baked cod, wild mushroom risotto, aged Comté, buttery lobster, Iberian ham, or fried chicken. Biodynamic.

Sourced exclusively from a single plot in Guardiola de Font-Rubí, situated near the Massís del Garraf Natural Park, Penedès, Catalonia, Spain. The vines were planted in 1975 in clayey-calcareous (limestone) soils. The grapes are harvested by hand. Spontaneous fermentation with native yeasts.

Aged on its lees for a minimum of 8 years before disgorgement. Produced using the méthode traditionnelle, with secondary fermentation occurring in the bottle. Low-sulfur, unfined and unfiltered.

Founded in 2006 by four young viticulturists, Mas Candí represents a transition from a centuries-old tradition of selling grapes to industrial houses to a modern focus on estate-bottled excellence. The project is rooted in the deep heritage of the Jané and Cuscó families, who have farmed the high-altitude limestone soils of the Alt Penedès for over 500 years and multiple generations. Today, led primarily by Ramon Jané and Mercè Cuscó, the estate is a pioneering member of the Corpinnat collective, maintaining a philosophy of minimal intervention, biodynamic farming and long lees aging to showcase the pure, saline expression of their ancestral vineyards.

AN EASTERLY WINE SELECTION • BELFAST, ME

Tasting Note:

MAS CANDÍ CORPINNAT MACABEU BRUT NATURE

100% old vine Macabeu. Aromas of toasted brioche, nuts, dried white flowers & fennel; enveloping, creamy texture & fine, integrated bubbles; savory, yeasty flavors, green apple & bright, citrusy acidity; dry & persistent with a saline, mineral grip. Biodynamic.

Shelf Talker:

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