

CELLER MASACHS ESPUMOSO BRUT



Vilafranca del Penedès

BAR CAVA

The Cava is a sparkling wine quality designation of origin that is characterized by its second fermentation and aging take place in the same bottle, allowing you to get the bubbles naturally, by the traditional method.

Our family has been growing vines since the beginning of the past century in our estate in Vilafranca del Penedès. An excellent winegrowing area, which was already growing vines during Roman times.

Our family has been making wine and Cava since the beginning of the past century. In 1977 & 1978, Josep and Joan Masachs take on the reigns of the company and launch a new line of Cava, based on the experience and knowledge of their ancestors. Little by little recognition is gained of the excellent quality of the Cavas made by these young businessmen in the local market and later on at an international level. A true reward for their effort and dedication.

These results and the increase in the demand for their products, made the facilities used since the beginning too small, hence in 1985 new facilities were built in the Monsarra estate, located in the town of **Torrelles de Foix**.

Nowadays, Cavas Masachs continues to make wines and Cavas at their Monsarra estate with the same determination and quality started by its founders.

Our JOSEP MASACHS, S.L. products are the result of thorough controls at all production stages from the vine, harvest, winemaking, aging and delivery. Everything takes place at our modern 12,000 m² cellar surrounded by 43 hectares of local Macabeo, Xarel.lo, Parellada grape varieties and also Chardonnay. Our export tradition started in the 80's. Nowadays, we are present in more than 20 countries.. Product quality, brand image and a perfect service to our customers, are the premises that make our products high quality products for our distributors and our end consumers.



BACCO FINE WINE
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