CLOS MONISTROL



CLOS MONISTROL
Limited Edition
BRUT NATURE

Clos Monistrol is one of Spain's leading cava producers, with a winemaking tradition at its estate in Sant Sadurní d'Anoia dating back to 1882. Located in the heart of the Penedès, just 40 km southwest of Barcelona, the estate has built a long-standing reputation for quality and for crafting some of Spain's finest sparkling wines.

Our cavas are crafted according to the traditional method.

ELABORATION

This is a classic cava produced using the traditional method, with the utmost rigour and care. Following a brief maceration of specially selected grapes, the second fermentation takes place in the bottle, with the wine aged for 12 to 15 months in our cellars before being released onto the market.

TASTING

Pale yellow in colour with golden highlights.

Fine, persistent bubbles.

Aromas of white fruit such as apple, pastries and floral notes. On the palate, it has a fresh, creamy texture with very well integrated carbonation and a very long finish.

PAIRING

Starters, cheeses, sushi, foie gras, rice dishes, fish.

D.O. CAVA

VEGAN

THE CAVA

Country of Origin	Spain
Region	Sant Sadurní d'Anoia
Designation	CAVA Designation of Origin
Grape varieties	Chardonnay, Macabeo, Xarel.lo and Parellada
Alcohol	Alcohol 12% Alc. by Vol. CONTAIN SULPHITES

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