CLOS MONISTROL



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Reserva
BRUT NATURE

The history of Clos Monistrol has been closely linked to cava since 1882, when production first began at its estate in Sant Sadurní d'Anoia, in the heart of the Penedès and just 40 km from Barcelona. From the very beginning, the winery has remained firmly committed to quality, establishing itself as a respected name in the production of Spanish sparkling wines.

A tradition that lives on today in every one of our cavas, 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 during 18 to 26 months of ageing in our cellars before the wine is released onto the market.

TASTING

Pale yellow in colour with a golden rim.

Fine, abundant bubbles.

The nose is dominated by aromas of pastries, with floral and white fruit notes.

On the palate, it is elegant, with persistent bubbles that leave a very creamy sensation and a long finish with hints of toast and apple.

PAIRING

Appetisers, cream cheeses, pâtés, rice dishes and seafood.

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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