

CLOS MONISTROL

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Gran Reserva
BRUT NATURE

Clos Monistrol is rooted in a long winemaking tradition that began in 1882 in Sant Sadurní d'Anoia, in the heart of the Penedès. Since then, the winery has developed its own distinctive approach to cava, shaped by experience, meticulous craftsmanship and an unwavering pursuit of quality.

Today, this expertise lives on in a collection of 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, with the wine aged for between 30 and 70 months in our cellars before being released onto the market.

TASTING

Straw-yellow in colour with golden highlights.

Fine bubbles, a continuous stream and a persistent head. Aromas of pear and apricot, with floral and pastry notes resulting from its long ageing in the bottle.

On the palate, it is very elegant, with well-integrated carbonation and hints of nuts that give way to a sensation of fullness on the finish.

PAIRING

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