MARQUES de MONISTROL



MM
Gran Reserva
BRUT NATURE

MM is one of the leading producers of cava,having established cava production on the Sant Sadurní d'Anoia estate in 1882, in the heart of the Penedès, 40 km south west of Barcelona. Since then, quality has been synonymous with the production of some of the best sparkling wines in Spain. Our cavas have been produced following the traditional method.

ELABORATION

A premium cava made using the traditional method and produced exclusively in exceptional vintages.
Following a brief maceration of grapes that are hand-selected and harvested in 20-kg baskets, this cava is aged in the bottle for over 50 months.

TASTING

Straw yellow with golden hues and fine bubbles.

On the nose, it is fruity with aromas of apricot and vine-ripened peach. Intense and fresh, with notes of bottle ageing.

On the palate, it offers flavours of nuts, toasted bread and citrus.

PAIRING

Perfect on its own or served with grilled seafood and 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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