MARQUES de MONISTROL



MM
Reserva de la Familia
BRUT NATURE

MM is one of the leading producers of cava, having established its production at the Sant Sadurní d'Anoia estate in 1882, in the heart of the Penedès, just 40 km southwest of Barcelona. Since then, quality has been at the heart of its commitment to crafting some of Spain's finest sparkling wines. Our cavas are made using the traditional method.

ELABORATION

Cava crafted from a careful selection of the finest hand-harvested grapes using the traditional method. Fermented at a controlled temperature, it undergoes a second fermentation in the bottle, followed by 30 months of ageing on its lees in the winery's cellars.

TASTING

Pale straw yellow with subtle golden highlights, showing abundant, persistent medium-sized bubbles.

On the nose, aromas of white orchard fruit, particularly apple, are complemented by delicate floral nuances and notes of sourdough and brioche.

On the palate, lively, persistent bubbles combine with balanced acidity to bring freshness and vibrancy to the wine.

PAIRING

Ideal as an aperitif and a perfect pairing with soft cheeses, rice dishes, 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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