MARQUES de MONISTROL



MM
Reserva de la Familia
BRUT ROSÉ

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 ageing on its lees.

TASTING

Pale pink in colour.

On the nose, delicate aromas of strawberry and raspberry are complemented by notes of bread and toasted almond, developed through extended ageing in the bottle.

On the palate, it is delicate and elegant, with a creamy, silky texture, excellent balance and a long, pleasant finish.

PAIRING

Ideal as an aperitif or paired with starters, fish dishes and desserts.

D.O. CAVA

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THE CAVA

Country of Origin	Spain
Region	Sant Sadurní d'Anoia
Designation	CAVA Designation of Origin
Grape varieties	Monastrell and Pinot Noir.
Alcohol	Alcohol 12% Alc. by Vol.
	CONTAIN SULPHITES

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