MARQUES de MONISTROL



MM
Selección Especial
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 crafted using the traditional method and produced exclusively in exceptional vintages.
Following a brief maceration of grapes that were exclusively hand- selected and harvested in 20 kg baskets.

TASTING

Pale yellow with slight straw-like hues.

On the nose, it is very balanced, offering great harmony and refined aromas derived from bottle aging.

On the palate, it delivers a long-lasting, effervescent finish that is highly refreshing.

PAIRING

Ideal with red meats, cheeses, and cured meats.

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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