MARQUES de MONISTROL



MM
Selección Especial
SEMI-SECO VINTAGE

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

Cava produced using the traditional method, with a second fermentation in the bottle and aging in our cellars.
Crafted in years of exceptional quality from selected, hand-harvested grapes.

TASTING NOTES

Pale straw-colored.

Exceptional balance on the nose, with refined aromas developed during bottle aging.

On the palate, persistent bubbles provide a note of freshness.

PAIRING

Delicious with appetizers, soups, and white fish.

D.O. CAVA

VEGAN

THE CAVA

Country of Origin	Spain
Region	Sant Sadurní d'Anoia
Designation	CAVA Designation of Origin
Grape varieties	Macabeo, Xarel.lo and Parellada
Alcohol	Alcohol 12% Alc. by Vol. CONTAIN SULPHITES

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