

MONISTROL

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1882
BRUT NATURE

Monistrol is one of Spain's leading cava producers, with a tradition dating back to 1882, when production first began at its estate in Sant Sadurní d'Anoia, in the heart of the Penedès, just 40 km from Barcelona. Since then, an unwavering commitment to quality and meticulous attention to every detail have shaped a legacy devoted to crafting some of Spain's finest sparkling wines. Our cavas are crafted according to the traditional method.

ELABORATION

Crafted from a carefully selected blend of grapes, this Brut Nature is made according to the traditional method, with precision and meticulous care at every stage of the process. The second fermentation takes place in the bottle, where the cava completes its ageing in our cellars in Sant Sadurní d'Anoia, at the heart of cava tradition.

TASTING

Pale yellow in colour with a slight straw-like hue.

A well-rounded aroma, with excellent balance and subtle notes resulting from its bottle ageing.

A flavour and a long-lasting finish. Highly refreshing bubbles.

PAIRING

The perfect accompaniment to red meat, cheese and cold meats.

D.O. CAVA

EUROPEAN VEGETARIAN UNION · V-LABEL.EU · VEGAN

THE CAVA

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

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