1882

MONISTROL



MONISTROL 1882

BRUT NATURE RESERVA

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 detail have shaped a legacy devoted to crafting some of Spain's finest sparkling wines.

Our cavas are crafted according to the traditional method, preserving a heritage built over more than 140 years.

ELABORATION

Crafted from a carefully selected blend of grapes, this cava follows the traditional method throughout every stage of its production. After a gentle maceration, it undergoes a second fermentation in the bottle and is then aged in our cellars for between 16 and 26 months, allowing it to develop its distinctive character and complexity before release.

TASTING

Pale gold in color.

On the nose, it offers aromas of lemon and apricot with hints of toast.

Refined and elegant, with a subtle, well-rounded complexity. Full- bodied and creamy texture, with a lingering finish.

PAIRING

Perfect as an appetizer, served with soft cheese, nuts, fish, and seafood.

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	Chardonnay, Macabeo, Xarel.lo and Parellada
Alcohol	Alcohol 12% Alc. by Vol. CONTAIN SULPHITES

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