


MONISTROL

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# 1882
# BRUT 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 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

A classic-style cava, crafted from a carefully selected blend of grapes and made in accordance with the traditional method. Following a gentle maceration, it undergoes a second fermentation in the bottle, where it remains for between 10 and 15 months in our cellars 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-balanced aged character.
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

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| **Country of Origin** | Spain |
| **Region** | Sant Sadurní d'Anoia |
| **Designation** | CAVA Designation of Origin |
| **Grape varieties** | Macabeo, Xarel.lo and Parellada |
| **Alcohol** | Alcohol 11,5% Alc. by Vol. |
| | CONTAIN SULPHITES |

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