1882

MONISTROL



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BRUT ROSÉ RESERVA

Monistrol is one of the leading producers of cava, having established cava production at its estate in Sant Sadurní d'Anoia in 1882, in the heart of the Penedès region, 40 km southwest of Barcelona. Since then, quality has been synonymous with the production of some of Spain's finest sparkling wines. Our cavas are produced using the traditional method.

ELABORATION

This cava is made from the free-run juice of the finest hand-harvested grapes, which are macerated and fermented at low temperatures. The second fermentation takes place in the bottle deep within the cellars of Sant Sadurní d'Anoia, followed by an extended aging on the lees in our cava cellars.
The second fermentation takes place in the bottle. It is aged in our cellars for 16 to 26 months before being released to the market.

TASTING

Pale pink.

On the nose, delicate aromas of strawberry and raspberry with hints of toast and almond.

The palate is delicate and elegant. Creamy and silky texture, balanced and persistent.

PAIRING

Perfect as an appetizer, with fish, and with desserts.

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	Pinot Noir and Monastrell
Alcohol	Alcohol 12% Alc. by Vol.
	CONTAIN SULPHITES

AWARDS

93 WINE ENTHUSIAST

Wine Enthusiast
93 Points
2020

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