1882

MONISTROL



MONISTROL 1882

SEMI-SECO

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 south- west 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

A cava produced using the traditional method, with a second fermentation in the bottle and ageing in our cellars. Crafted to a high standard from selected, hand-picked grapes, with fermentation at low temperatures.

The second fermentation takes place in the bottle. It is aged in our cellars for 10 to 15 months before being released onto the market.

TASTING

Pale straw-coloured.

On the nose, it displays exceptional balance and delicate aromas developed during bottle ageing.

On the palate, the persistent bubbles lend a touch of freshness.

PAIRING

Delicious with appetisers, soups and white fish.

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	Macabeo, Xarel.lo and Parellada
Alcohol	Alcohol 11% Alc. by Vol.
	CONTAIN SULPHITES

Carrer Monistrol d'Anoia, s/n - 08770 Monistrol d'Anoia, Barcelona (Spain)
T +34 938 91 01 19 · info@monistrol.es · **www.monistrol.es**