

# Mont Marçal Cava Brut Reserva 2020



## Producer

The estate is in the heart of the Penedes region, located on a prominent chalky knoll overlooking the village of Mont-Marçal. The estates origins go back to 1975 when Manuel Sancho purchased an 18th century convent and resurrected the vineyards, as well as the medieval passageways hued from the chalk beneath, the perfect site for ageing the wines.

## Tasting Notes

Made by the `traditional method` of secondary fermentation in bottle and blended using the classic Catalan grape varieties; Macabeo, Xarello and Parellada. It is aged for 18 months on the lees to add fresh yeasty aromas to ripe apple and creamy flavours, giving exceptional balance, fine aromas and a persistent mousse.

## Food

The soft character of Mont Marçal makes it a good aperitif or companion for seafood, pastas or paellas.

## Technical Information

<b>Country</b>	Spain	<b>Dry/Sweet Style</b>	Dry
<b>Grape(s)</b>	Xarel-lo (40%) Macabeo (30%) Parellada (20%) Chardonnay (10%)	<b>Alcohol Content</b>	11.5%
<b>Type</b>	Sparkling	<b>Closure Style</b>	Cork
<b>Style</b>	Fizz	<b>Organic/Biodynamic</b>	No
<b>Oaked Style</b>	Unoaked	<b>Allergens</b>	<b>Milk:</b> No <b>Egg:</b> No
<b>Body Style</b>	Medium bodied	<b>Vegetarian/Vegan</b>	<b>Vegetarian:</b> Yes <b>Vegan:</b> Yes
<b>Sustainable</b>	Yes-sustainable practices		



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