

MÓN Cava

First Cava produced in our Montesanco winery, built in 1882 under the name of "Casa de la Viña". We have elaborated our MON MONTESANCO Cava Brut Nature Reserva from a small plot of Macabeo over 50 years old at an altitude of 731 meters above sea level.

VINTAGE

REGION

D.O.P Cava (Requena)

VITICULTURE

100% **Macabeo** on trellises and dry-farmed over 50 years old. Mixed calcareous-clay soil. Organic and biodynamic viticulture. Yield: 2.5 Kg/cane.

The grapes are harvested by hand on September 7, 2019, 10 days before, the vines were partially de-leafed in order to increase the concentration of sugars.

WINEMAKING

The grapes are selected using a sorting table and then destemmed and macerated at 8°C for 36 hours. It is then pressed at 0.5 bar.

The extracted must is decanted statically for 24 hours and the free-run juice is fermented in new 40-liter oak barrels at 16°C. After fermentation, the wine is kept in contact with its lees until racking and filtration.

The second fermentation takes place in the bottles at a constant temperature of 16°C in order to carry out a slow fermentation for a perfect integration of the natural carbon dioxide, resulting in fine bubbles in the glass. Aging was carried out in contact with its fine lees in rhyme for 36 months with manual disgorgement.

TASTING NOTES

- **Color:** intense golden yellow.
- **Nose:** Intense, very expressive with floral aromas of white fruit, candied pear, nuts, spices...
- **Palate:** Very creamy, with a subtle, fresh and elegant passage, balanced acidity and a very long aftertaste, confirming aromas. Expressive, with great power and bakery notes from its aging on lees.



ANALYSIS