

# Montserrat Cava

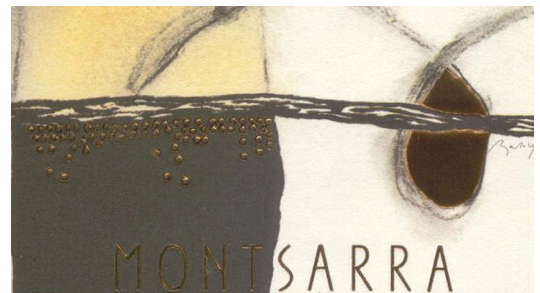
MONTSARRA, PENEDÉS, SPAIN



## HARVEST & VINTAGE NOTES

Montserrat Cava is located in Torrelles de Foix, a small town in the Alto Penedes winemaking region of Catalonia, Spain. Tucked in between the coastal hills southwest of Barcelona, Alto Penedes (aka Penedes Superior) is the highest of the three sub-regions—at 800-1,000 feet—and provides an ideal micro-climate for white grapes to thrive. 99 acres of vine are planted on calcareous soils and the wines age for 18-24 months in the estates cellars before release. By law Cava sparkling wines must be produced using the traditional method, the same as Champagne, in which the second fermentation occurs in the bottle. Further, all Cavas must age in bottle for a minimum of nine months on its lees before disgorgement. Traditionally, Cavas are a blend of three indigenous varieties: Macabeo, Xarel-lo and Parellada. Although Montsarras winemaker Ramon Viader Guixa will adjust the exact percentages based on the vintage, the wines are typically composed of Macabeo (60-70%), followed by Xarel-lo (15-20%) and Parellada (15-20%).

Montserrat Cava is a pale sparkling wine with apple and grassy aromas. The palate is jumpy and lively, with pleasant, slightly sweet apple and peach flavors. Shows good refinement, ample layering of flavors and a spot of minerality. Extremely refreshing: an ideal aperitif!



**WINEMAKER:** Ramon Viader Guixà

**GRAPES:** Typically composed of Macabeo (60-70%), followed by Xarel-lo (15-20%) and Parellada (15-20%)

**ALCOHOL:** 11.6%

**RESIDUAL SUGAR:** 7.0 g/L

**TOTAL ACIDITY:** 4.6 g/L

**TOTAL SULPHUR:** 79 mg/L

