

Montserrat Cava

MONTSARRA, PENEDES, 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.

The varieties are harvested and vinified separately. Destemming of the grapes, cooling of the pasta, gently pressing, musts selection, static racking and alcoholic fermentation. Later transfers after the alcoholic fermentation, blend of the different wines, clarification, stabilization and final filtration. Fermentation continues in the bottle and aged for a minimum of 12 months to preserve its maximum freshness with slight aging notes.

Montserrat Cava is a pale sparkling wine with delicate bubbles and creamy texture. There are yeast and patisserie notes with a faint fruity background, such as pineapple and banana. The palate is fine, slightly sweet on the attack, but perfectly balanced, fresh and elegant.

The perfect cava to accompany a wide variety of fatty dishes, dishes with bitter flavors, white meat stews, rice with fish, sushi, foie gras and lamb. A perfect pairing with smoked salmon, Welsh rarebit, but also with Battenberg cake and Banoffe pie. The fine presence of carbonic makes it refreshing and an ideal complement to lighten digestions.



WINEMAKER: Ramon Viader Guixà

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

ALCOHOL: 11.5%

RESIDUAL SUGAR: 8.0 g/L

TOTAL ACIDITY: 5.4 g/L



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