

HEREDAD MONTSARRA CAVA BRUT

Made with a blend of three native grape varieties - Macabeo, Xarello and Parellada. Pale and sparkling, with lasting bubbles and a crisp finish. Fruity and vigorous bouquet, with aromas of apples and grass. Jumpy and lively flavors of apple, peach, lemon and vanilla. Rich and creamy mouthfeel. Good refinement, ample layering of flavors and a touch of minerality. Made in exactly the same method as Champagne. Extremely refreshing: an ideal aperitif!

From the Penedes winemaking region in eastern Catalonia, Spain. The vineyards of Heredad Montsarra are situated at an altitude of 250–310 meters above sea level, and are protected against the wind by the mountains of La Llacuna. Temperatures range from 82° in July to 37° in January. The vineyards cover 99 acres. The soil is calcareous. Made from a careful blend of native grapes; the three varieties are combined to create a base wine to which sugar and yeast are added. This base wine then undergoes a slow, second fermentation (18-24 months) in the depth of the cellars on the Montsarra estate, where the temperature is constant and the wine is protected against light and vibration. The cellar conditions are optimal for the creation of this excellent, unique cava. By law Cava 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.

A medieval Catalan farmhouse is the origin of Heredad Montsarra, a well-known vineyard founded in 1857 in Alto Penedes. Located in Torrelles de Foix, a small town tucked in between the coastal hills southwest of Barcelona. Alto Penedes is the highest of the three sub-regions of Penedes, and provides an ideal micro-climate for white grapes to thrive. In 1992, Heredad Montsarra became part of Bardinet, S.A.



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Tasting Note:

HEREDAD MONTSARRA CAVA BRUT

Macabeo, Xarello & Parellada. Aromas of apple & grass; flavors of apple, peach, lemon & vanilla; rich & creamy mouthfeel; lively & refined with minerality, lasting bubbles & a crisp finish.

Shelf Talker:

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