

# Mont-Marçal Brut Reserva 2014 - 12x750

MONT MARÇAL VINÍCOLA, S.A.

D.O. Cava/D.O. Penedès/D.O. Catalunya – Castellyí de la Marca

#### THE WINERY

Estate founded in 1975 by Manuel Sancho, noted Spanish recording empresario, upon purchase of a 17th-century convent property in the heart of the Penedès region.

### THE WINE

Excellent base wine made from a majority Xarel-lo and Macabeo, Parellada and Chardonnay. Aged a minimum of 18 months on the yeast, disgorged upon order. A vinous yet elegant Cava of consistently top quality.

## IN THE PRESS

Pale green-tinged gold. Bright and energetic on the nose, displaying ripe pear and melon scents and a zesty lemon pith topnote. Fleshy, dry and focused on the palate, offering Meyer lemon, honeydew and yellow apple flavors that are given an edge of spiciness by a subtle ginger note. Closes with bright, minerally cut, repeating florality and very good persistence.

-90 Points

—Josh Raynolds, Vinous, Jan 2017

## **DETAILS OF WINEMAKING & VITICULTURE**

**Grapes:** Xarel-lo 40%, Macabeo 30%, Parellada 20%, Chardonnay 10%

**Vineyards:** Overlooking the village of San Marçal. 98 acres planted on chalky

limestone hillsides, at elevation of 720 feet, in the heart of Penedès.

**Winemaking:** Temperature controlled primary fermentation in stainless steel is

followed by varietal blending and secondary fermentation in bottle with minimal dosage yielding residual sugar of 6.4 grams per liter. Disgorgement takes place upon order, after a minimum of 18 months for US shipments, allowing the wine to develop additional

complexity in the winery cave while maintaining freshness.

Winemaker: José Moreno

**Alcohol:** 11.5%

