



## Monasteriolo, Brut

A fine Cava from Sant Sadurni d'Anoia in the heart of Penedes, where the best sparkling wines from Spain are produced following the Traditional method.

**D.O.:** Cava

**Grape varieties:** Macabeo, Xarel-lo and Parellada

**Production Method:** Cava made using the traditional Champagne Method, this wine is made from a selection of hand picked grapes. Second fermentation in bottle and the wine is kept on its lees for 12 months.

**Alcohol:** 11.5%

**Residual sugar:** 9 gr/l

**Tasting note:** Fine and elegant with a surprisingly balanced aged bouquet. Full, creamy texture and lingering aftertaste with fresh aromas of herbs and apples.

**Serving suggestions:** Ideal as an aperitif and seafood.

**Serving temperature:** 6°C

