

Mont Marçal

BRUT RESERVA METODO TRADICIONAL - 2019



REGION: SPAIN - CATALUÑA



MONT MARÇAL

The winery Mont Marçal Vinícola was founded in 1975 by Manuel Sancho who, after many years of dedication to the world of the music, directed his activity towards a new art; the world of wine and cava. Since 2015, under new ownership, the philosophy of the winery and the dedication to producing quality wines under the Denominations of Origén Penedès, Catalunya, and Cava continue. The winery, originally a 14th century farmhouse and then a 19th century convent, is now a state-of-the-art winemaking facility. Mont Marçal's cavas are certified organic.

THE WINE

Vineyard Profile

Estate vineyards in D.O. Cava.

- Altitude: 720 feet
- Soils: Chalky limestone

Harvest Notes

- Picked at night to keep grapes cool and preserve acidity
- Each variety harvested and vinified separately
- Fermented in stainless steel tanks
- First press lots are selected for the blend
- Slow second fermentation in bottle at low temperatures for optimum balance between freshness and creaminess
- Minimal dosage to achieve sugar 8 g/l
- Aged a minimum of 24 months on lees in bottle

Winemaker's Notes

Bright pale yellow, a perfect integration of the fine bubbles with a soft and delicate texture. Toasted aromas of coffee with touches of vanilla and honeysuckle lead to fruity richness of peach, grapefruit and white flowers. The palate is fresh, fruity, creamy but at the same time light, with body from the lees. A fine-grained finish with notes of almonds.

Technical Information

- 40% Xarel·lo, 30% Macabeu, 20% Parellada, 10% Chardonnay
- Alcohol: 11.5%
- Total Acidity: 5.5 g/l
- Residual Sugar: 8 g/l
- Total SO₂: 75 mg/l
- Certified Organic by CCAPE – Consell Català de la Producció Agrària Ecològica & USA
- Vegan friendly

GENERAL INFO

COUNTRY	Spain
REGION	Catalonia/Cataluña
APPELLATION	D.O. Cava
PROPRIETORS	Founded by Manuel Sancho, sold to Bardinet 2015
FOUNDED	1975
WINEMAKER	Jose Moreno
ANNUAL PRODUCTION	30,000 9L cases
FARMING (SUSTAINABLE, ORGANIC, BIODYNAMIC)	Certified Organic by CCAPE – Consell Català de la Producció Agrària Ecològica, Spain Certified Organic USA ISO-9001, BRC (British Retail Consortium, Global Standard Food) and IFS (International Food Standard).