Mont Marçal
Cataluña, Spain

HISTORY
In 1975, Manuel Sancho purchased a neglected 19th-century convent, originally a 14th-century farmhouse, converting it to a state-of-the-art winemaking facility and initiating the restructuring of the vineyards. Recent excavation has expanded the CAVA aging and bottling capacity, at the same time revealing medieval underground passageways in the chalk which have been carefully preserved for additional bottle storage.

VINEYARDS & WINEMAKING
Manuel Sancho's 230-acre estate, "Finca Manlleu," is located on a prominent chalky knoll five miles south of Vilafranca del Penedès overlooking the hamlet of Sant Marçal. One hundred acres are planted to Parellada, Xarel-lo, Macabeo and Chardonnay for white wines; Tempranillo, Cabernet Sauvignon and Merlot for reds. The "Mont" provides 360-degree exposure, creating a wide variety of microclimates for maturation of the various varieties.

Intrinsic vineyard quality and careful handling of the grapes obtain a naturally-rich base wine in little need of dosage. Mont-Marçal Brut Reserva is produced from the indigenous white grapes, Parellada, Macabeo, Chardonnay and Xarel-lo, aged at least 24 months with the yeast, and disgorged on order for shipment.

Appellation
D.O. Penedès, Catalunya and Cava

Year Founded 1975

Winemaker José Moreno

Size of Property
60ha/100 acres

Exposition
360° exposure

Vine Age
average of 25 years

Soil Types
mostly clay and chalky limestone

Environmental Initiatives
100% organic and sustainable