

# Maria Casanovas Brut de Brut (Sparkling Wine)



Maria Casanovas was a pioneering female winemaker in Catalonia in the late 1800s. The current winery's owners are her descendants and have named the winery after their historic ancestor. They are committed to producing the highest quality sparkling wines using traditional second fermentation in bottle, skillful blending, extended aging and no dosage (bone dry wines). They farm 9 hectares organically composed of both traditional varieties such as Xarel•lo and Parellada as well as Chardonnay and Pinot Noir.

<b>Appellation</b>	Cava D.O.
<b>Grapes</b>	30% Macabeo, 30% Xarel•lo, and 40% Parellada
<b>Altitude / Soil</b>	300 meters / lime-rich clay with abundant gravel
<b>Farming Methods</b>	Practicing Organic
<b>Harvest</b>	Hand harvested starting in the second week of September
<b>Production</b>	Grapes were whole-cluster pressed and fermented separately
<b>Aging</b>	Second fermentation and aging in its own bottle for a minimum of 15 months, no dosage
<b>UPC / SCC</b>	8-437007-931006/8-437007-931310

## Reviews:

"... Delivers fine aromatic complexity in its mix of lemon, grapefruit, salty minerality, wild fennel and a touch of ocean breeze. On the palate the wine is bright, full-bodied and very well-balanced... This is really well done."

**91 points**, *View from the Cellar: Issue 75* July 2018

"With soft touches of peaches and cinnamon, this has the friendly character of a Cava to drink abundantly in summer. Its bubbles intensify that sensation of freshness and vivacity. Try it with sea bass tiradito"

**90 points**, *Wine & Spirits Magazine* August 2018

"Green-hued yellow. Dried pear, lemon zest, jasmine and a subtle hint of melon on the fragrant nose. Sappy and focused in the mouth, showing good lift and breadth to the spice-tinged orchard fruit and honeydew flavors. Closes smooth and spicy, displaying good cling and a touch of florality. "

**89 points** *Vinous Media :Spain's New Releases, Part 2: Triumphs and Travails*  
May 16, 2017

