

Maria Casanovas Brut Nature Gran



Reserva 2005 (sparkling)

Winery: Maria Casanovas

Region: Cava D.O.

Grapes: 40% Chardonnay, 40% Pinot Noir, 20% Traditional Cava varieties

Winery: MARIA CASANOVAS'S CAVA is the expression of family commitment. Its high quality is provided by the best basic wines and with the excellence of its unique art of blending. The Maria Casanovas's winery is located at the heart of Penedés region, in Sant Sadurni d'Anoia, the capital of Cava. Its soil and its Mediterranean climate enable the production of unique variety

grapes. We strictly monitor 9 hectares of vines throughout the year from the varieties such Xarel•lo, Parellada, Chardonnay and Pinot Noir.

Wine: Maria Casanovas Cavas were first produced in 2000 to commemorate the centenary of the winery. Utilizing Chardonnay and Pinot Noir blended with small amounts of traditional Cava varieties, the wine is assembled after an exhaustive search and tasting of various lots of wines from Penedes. The focus is exceptional balance in the finished wine. Bottled in May 2006 and disgorged April 2008 after aging on the yeast for 24 months. No Dosage.

Reviews:

“The 2005 Brut Nature Gran Reserva is light straw-colored with persistent small bubbles and a classy bouquet. Aromas of yeast, mineral, apple, and hazelnuts lead to a full-flavored, intense Cava with a firm palate-feel, crisp flavors, and a lengthy finish.”

91 points *Wine Advocate* issue 175 February '08

“Bright straw with delicate bubbles. Pungent, mineral-driven aromas of pear, melon, peach pit and lime zest. Impressively complex, offering finely etched orchard fruit and citrus flavors, with slow-building leesiness adding depth. An elegant, admirably balanced and seamless Cava that finishes with excellent clarity and persistence.”

90 points *International Wine Cellar Online Article* October '08



Selected by Aurelio Cabestrero®

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