

Maria Casanovas Brut Nature Gran



Reserva 2009 (sparkling)

Winery: Maria Casanovas

Region: Cava D.O.

Grapes: 42% Chardonnay, 38% Pinot Noir, 20% Traditional Cava varieties: Xarel•lo, Macabeo, Parellada

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: This is the highest expression of Cava from the winery, solely from estate grown fruit. 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. The focus is exceptional balance in the finished wine as well as extended aging on lees looking for distinct autolytic character. Bottled in December 2009 and disgorged in November 2012 after aging on the yeast for 35 months. No Dosage.

Reviews:

“At first this is bready, and that’s all. With airing, things turn more complex. In the mouth, this feels racy and firmly acidic, while flavors of citrus turn yeasty and malty with time. A long, layered, yeasty finish shows a slow pulse and not much zest.”

89 points *The Wine Enthusiast* Issue 2610, November 2013

“Pale gold. Expressive white peach and melon aromas are complicated by mint, fennel and toasty lees. Pliant, sappy and broad, the spice-laced honeydew, nectarine and pineapple flavors show very good clarity and lift. This silky, juicy Cava shows noteworthy concentration and serious finishing cut.”

90 points *Vinous Mediterranean Spain* January 2016



Selected by Aurelio Cabestrero®

Imported by Grapes of Spain

571.642.0343 Phone | 571.642.0505 Fax | www.grapesofspain.com

© 09/2013