

Maria Casanovas Brut de Brut NV (sparkling)



Winery: Maria Casanovas

Region: Cava D.O.

Grapes: 33% Xarel-lo, 33% Macabeo, 34% 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: Produced from a rigorous selection of best base wines from across Penedes. After a complete comparative tasting of all lots as well as an exhaustive technical analysis, the base wines were selected and blended. The wine was bottled with sugar, yeast and bentonite to undergo secondary fermentation. Lots are aged on lees for between 15 and 24 months prior to disgorging and finishing with no dosage.

Reviews: "Blending the three traditional Cava varieties, this presents a clean sparkler with scents of white tea and rose. It finishes with the richness of brioche and cream, cut by fragrant, pithy lime. Balanced for ready drinking, this is a great party pour."

90 points *Wine & Spirits Magazine August 2014*

"Light yellow. A mineral-laced bouquet evokes fresh citrus, orchard fruits, white flowers, toasty lees and fennel. Sappy and incisive on the palate, offering bitter lemon pith and quince flavors, fresh fig and buttered toast. Rich yet lively, with solid closing thrust and reappearing smoke and mineral nuances. This impressively nervy Cava spent almost two years on its lees and was finished without adding sugar."

89 points *Vinous Mediterranean Spain January 2016*

"Maria Casanovas is located in the heart of Cava country in Catalunya, as they are based in the village of Sant Sadurni d'Anoia. While they do not own their own vineyards, they produce their wines from vineyard parcels that they lease and farm themselves, making them part of the Seven Percent Club, as they make their wines from grapes they grow. The current release of their non-vintage Brut de Brut is a one-third each split of Macabeu, Parellada and Xarel-lo and was aged a minimum of fifteen months sur latte. The present bottling in the market is excellent, showing lovely complexity and focus on both the nose and palate. The bouquet is a fine blend of tart pear, a touch of tangerine, ocean breeze, salty soil tones and a touch of white flowers in the upper register. On the palate the wine is pure, fullish and frothy, with a good core, lovely balance, very elegant mousse and quite good length and grip on the complex and beautifully ethereal finish. The lightness of step of the finest Cavas is very much in evidence in this classy wine."

91 points *View from the Cellar, Issue 61 January/February 2016*



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