

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.

Appellation	Cava D.O.
Grapes	30% Macabeo, 30% Xarel•lo, and 40% Parellada
Altitude / Soil	300 meters / lime-rich clay with abundant gravel
Farming Methods	Practicing Organic
Harvest	Hand harvested starting in the second week of September
Production	Grapes were whole-cluster pressed and fermented separately
Aging	Second fermentation and aging in its own bottle for a minimum of 15 months, no dosage
UPC / SCC / Pack Size	8-437007-931006 / 8-437007-931310 / 6

Reviews:

"This almost-clear sparkling wine is softly effervescent. A bouquet of Granny Smith apple and toast leads to green pear, pineapple and honey-suckle flavors that evaporate in a bright finish." **Best Buy.**

92 points Wine Enthusiast; Mike DeSimone - Issue June- July 2023

"The Maria Casanovas Brut de Brut Reserva is crafted from a cépages of thirty percent each of Macabeo and Xarel-lo and forty percent Parellada, with these vines again farmed organically. The new release is from the base year of 2019 and was disgorged at the end of October 2021, without any finishing dosage. The wine delivers a sophisticated bouquet of tart orange, fresh lemon, salty minerality, wild fennel and a topnote of white flowers. On the palate the wine is bright, full-bodied, focused and complex, with a fine core of fruit, lovely mineral undertow, pinpoint bubbles and a long, well-balanced and vibrant finish. This is excellent Cava and a fine value. 2022-2050."

90 points View from the Cellar; John Gilman Issue #98 – March-April 2022

"Pale yellow. Incisive aromas of fresh citrus zest, green apple, white flowers and dusty minerals, along with a hint of succulent herbs. Mineral-laced orange zest and orchard fruit flavors are complemented by a spicy hint of ginger. Finishes long, firm and dry, with a refreshing touch of bitterness. Lot L-12/18T1D2EC, disgorged on September 26, 2019. 2021- 2024"

90 points Vinous Media; Josh Reynolds – March 2021

"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

"This vibrant cava, made without a "dosage" of sugar, is a prime example of why cava is often champagne's best cheap imitator. This is an excellent budget choice for holiday toasts — stock up and use the unopened bottles to turn average weekdays into celebrations."

2.5 stars (Excellent/Exceptional) The Washington Post; August 2018

