

# 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 / Pack</b>	8-437007-931006 / 8-437007-931310 / 6

**Reviews:** "This is a Brut Nature bottling from Marie Casanovas. The wine is composed of a blend of one-third each of the "big three" traditional grapes of great Cava, Xarel-lo, Macabeo and Parellada. There is a bit of purchased juice in this cuvée, though the majority is from estate grown fruit. The wine sees a year and a half to two years aging sur latte, with this bottling disgorged in May of 2017. The wine 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 for a non-dosé wine, with a good core, elegant mousse and lovely length and grip on the complex finish. This is really well done. 2018-2030+."

**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

"Pale yellow color. Ripe citrus/orchard fruits, a hint of honey and smoky lees on the deeply perfumed nose. Offers nicely concentrated orange, pear nectar and buttered toast flavors that are braced and sharpened by a core of juicy acidity. Finishes toasty and long, leaving hints of chamomile, succulent herbs and orange pith behind. (no dosage; disgorged on April 30, 2018; aged for 15 months on its lees before disgorgement) 2019-2024." **90 points** *Vinous Media*; "Mediterranean Spain: Diversity and Consistency" – April 25, 2019

"The current release of Marie Casanovas Cava "Brut de Brut" non-vintage Reserva was disgorged in September of 2019 and spent fifteen months aging sur latte. It is composed of a blend of forty percent Parellada and thirty percent each of Xarel-lo and Macabeu and is nondosé. It offers up a bright and classic bouquet of lime peel, salty minerality, quinine, lemongrass and a topnote of dried flowers. On the palate the wine is crisp, complex and full, with a good core, lovely mineral drive, frothy mousse and very good length and grip on the well-balanced and light on its feet finish. This is very good Cava. 2020-2035."

**89+ points** *View from the Cellar*; Issue #86 - March/April 2020

"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

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