

# 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 931306 / 8-437007-931310 / 6

## Reviews:

“Maria Casanovas NV Brut de Brut Reserva (Cava). Mixed citrus, crisp nectarine, honeysuckle and flint swirl from the glass and fill the mouth with flavor. A creamy mousse joins a kiss of pineapple through a lengthy finish. Refreshing and flavorful.”

**92 Points Wine Enthusiast;** E.C.B; October, 2025

“The Maria Casanovas Brut de Brut Reserva is crafted this year from a *cépages* of forty percent Parellada and thirty percent each of Macabeo and Xarel-lo. All of the vineyards here are planted in heavily limestone soils and certified organic. The new release is from the base year of 2021 and was disgorged in October of 2024 and is non-*dosé*. The wine’s aromatic constellation reveals notes of tart orange, breadfruit, chalky minerality, dried flowers and a touch of wild fennel in the upper register. On the palate the wine is crisp, full-bodied, complex and nicely soil-driven in personality, with a lovely sense of balance and focus, frothy *mousse* and a long, complex finish. Fine juice. 2025-2035.”

**91 points View from the Cellar;** John Gilman Issue #117 – May-June 2025

“NV Cava Maria Casanovas ‘Brut de Brut’ Cava- The NV ‘Brut de Brut’ combines Macabeo, Parrillada and Xarel-Lo coming form limestone rich clay and gravel soils. Showing a refined mouthfeel, this leads with ginger and lime zest notes alongside wet chalky soils and suggestions of Gravenstein apple on the palate. Enjoy this beautiful wine now and over the next few years. Drink 2024-2030.”

**90 points OwenBargreen.com;** Owen Bargreen November18, 2024

