

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:

"This almost-clear sparkling wine is softly effervescent. A bouquet of Granny Smith apple and toast leads to green pear, pineapple and honeysuckle 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 from a blend of forty percent Parellada and thirty percent each of Macabeo and Xarel-lo, with all of the fruit hailing from vineyards which are farmed organically. The new release is from the base year of 2020 and was disgorged in March of 2023, without any finishing dosage. The wine offers up a fine nose of lemon, breadfruit, Chablis- like straw tones, a fine base of white soils, just a hint of menthol and a nice dollop of lemongrass in the upper register. On the palate the wine is bright, full-bodied and mineral-driven, with a fine spine of acidity, good depth at the core, elegant mousse and a long, complex and very nicely balanced finish. This is a lovely bottle of Brut Nature Cava and a very good value. 2024-2040."

91 points View from the Cellar; John Gilman; Issue 109, January – February 2024 .

