

CLASSICAL WINES



Mont-Marçal Aureum Brut Nature Reserva

Mont-Marçal Vinícola

Castellví de la Marca – D.O. Cava/D.O. Penedès/D.O. Catalunya

THE WINERY

Estate founded in 1975 by Manuel Sancho, noted Spanish recording empresario, upon purchase of a 17th-century convent property in the heart of the Penedès region. 100 acres of estate vineyards planted to local varieties plus *Cabernet*, *Merlot* and *Chardonnay* form the basis for an important production of both Cava and table wines.

THE WINE

Aureum (Latin for 'Golden') refers to the Golden Ratio or 'Divine Proportion' represented by the logarithmic spiral of the Nautilus shell. Mont-Marçal's ultimate CAVA expression, selected parcels and bunches. 50% Xarel-lo, 30% Chardonnay (of which 10% is fermented in barrels), 10% Pinot Noir, 10% Parellada, aged a minimum of 24 months on the yeast.

IN THE PRESS

Mont-Marçal Aureum Brut Nature Reserva "The Non-Vintage Aureum Brut Nature Reserva contains 30% Chardonnay of which one-third was barrel-fermented and 10% Pinot Noir that spent 30 months on its lees. Tiny bubbles, a frothy mousse, and dry (zero dosage) savory flavors lead to a mouth-filling, tasty Cava with an impressively long, refined finish. Unlike most Cavas, it may well evolve for 1-2 years and drink well for 5-6. —**91 Points**"

—Jay Miller, *Wine Advocate*, May 2011

DETAILS OF WINEMAKING & VITICULTURE

Grapes: 50% Xarel-lo, 30% Chardonnay (of which 10% is fermented in barrels), 10% Pinot Noir, 10% Parellada

Winemaking: Selections of the best parcels of vines, the grapes are tasted, the harvest is manual and the varieties are verified separately. The grapes are carefully destemmed, cooled to a temperature of 12°C, they undergo a gentle pneumatic pressing and the first most are selected. The fermentation is done at a low temperature, the Chardonnay is fermented in French barrels, and the varietal wines are blended and for 4 months undergo Battonage on the fine lees. The wine is racked and stabilized. The second fermentation is in the bottle with selected yeast, with a long ageing in our cellars, the bottles are clarified and disgorged without expedition liquor.

Alcohol: 12%

