

Mont Marçal Vinícola

Brut Rosé 2020

WINERY: *Mont Marçal Vinícola*

COUNTRY: *Spain*

REGION: *Cataluña*

APPELLATION: *D.O. Cava*

GRAPES: *34% Garnacha
33% Trepat
33% Pinot Noir*

ELEVATION: *220 meters*

SOIL: *chalky limestone*

WINEMAKER: *José Moreno*

WINEMAKING: *short cold maceration to extract some pigment without over-extraction. After primary fermentation, the 3 wines are blended for secondary fermentation in bottle (in the traditional method). Aged a minimum of 12 months on the lees.*

DISGORGEMENT: *takes place upon order to enhance freshness and complexity*

FARMING PRACTICES: *Certified Organic*

ALCOHOL: *11.5%*

RESIDUAL SUGAR: *8g/l*



THE WINE:

(Cert. organic) Traditional method sparkler from Garnacha, Pinot Noir & Trepat. An intense, attractive redcurrant color with violet tinges. The nose leads with berries - cherries and blackberries – over a base of plum and fig compote and slight evolution of the lees. Young, fruity and fresh, the palate is soft and above all very elegant.

THE WINERY:

The winery Mont Marçal Vinícola was founded in 1975 by Manuel Sancho who, after many years of dedication to the world of the music, directed his activity towards a new art; the world of wine and cava. Since 2015, under new ownership, the philosophy of the winery and the dedication to producing quality wines under the Denominations of Origen Penedès, Catalunya, and Cava continue. The winery, originally a 14th century farmhouse and then a 19th century convent, is now a state-of-the-art winemaking facility. Excavation expanded the Cava aging and bottling capacity, at the same time revealing medieval underground passageways in the chalk which have been carefully preserved for additional bottle storage. The estate has 100 acres of vineyards and the "Mont" provides 360-degree exposure, creating a wide variety of microclimates for maturation of the various varieties.

