

Mont Marçal Vinícola

Extremarium Brut Reserva 2019



WINERY: *Mont Marçal Vinícola*

COUNTRY: *Spain*

REGION: *Cataluña*

APPELLATION: *D.O. Cava*

GRAPES: *35% Xarel-lo
25% Macabeo
20% Parellada
20% Chardonnay*

ELEVATION: *220 meters*

SOIL: *chalky limestone*

FARMING PRACTICES: *sustainable*

VINEYARDS: *Each variety comes from a mix of vineyards grown in goblet and trellised.*

WINEMAKING: *Each variety picked and fermented separately. Grapes are pressed gently then selection of the musts. Chardonnay fermented in barrels of French oak for 4 months. Blending of the varietal wines and second fermentation in bottle.*

AGING: *24 months on their own lees*

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

WINEMAKER: *José Moreno*

ALCOHOL: *12%*

RESIDUAL SUGAR: *8 g/l*



THE WINE:

(Certified Organic) Bright pale yellow with fine and continuous bubbles with a perfect mousse. The bouquet is clean and fresh, with toasted notes combined with vanilla, fruits such as peach and grapefruit, mineral tones and white flowers. On the palate it's fresh, fruity, creamy and light, with body from its contact with the yeasts, fine mousse and very pleasant palate with hints of raw almonds and hazelnuts.

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.

