



## BRUT NATURE RESERVA 2014

**PRODUCER:** MONTESQUIUS      **VARIETAL:** 50% Xarel·lo,  
**COD:** Spain                      35% Macabeu, 15% Parellada  
**VOLUME:** 750ml

### DESCRIPTION

After the Xarel·lo, Macabeu and Parellada varietals were blended and then fermented for a second time in bottles, the base wine was left to age in the bottles on lees for over 17 months. This time in contact with the lees gives the wine a unique texture and personality. Recently disgorged. No added sugar.

**APPEARANCE:** Golden with greenish tones; fine, consistent bubbles.

**NOSE:** Subtle fruits – apple, banana and apricot – with well-developed notes from the ageing process.

**PALATE:** Well-balanced, pleasant and fresh with a long and persistent finish.



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