



EXTRA BRUT GRAN RESERVA 2014

PRODUCER: MONTESQUIUS **VARIETAL:** 43% Macabeu,
COD: Spain 39% Xarel·lo, 18% Parellada
VOLUME: 750ml

DESCRIPTION

The grapes used to make this cava were harvested between the end of August and the beginning of October. The varietals were pressed separately – slowly and at low pressure – to extract the must. The musts were then fermented in separate temperature-controlled stainless steel tanks. The second fermentation in bottles took place in January 2014. Recently disgorged.

The robe is radiant yellow with a steady stream of bubbles forming a persistent necklace. On the palate, this is a cava of extraordinary finesse with powerful yet well-integrated bubbles and a big personality. It shows balsamic and vanilla notes with a hint of smoke and a very silky mouthfeel.



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