

MÓN CAVA

Brut Nature Reserve

The most sophisticated expression of the MÓN family.



REGION

D.O.P. Cava (Requena, Valencia, Spain)

VITICULTURE

100% **Macabeo** from trellised non irrigated of 50-year-old vineyards in Finca Casa de la Viña (Requena). Organic and biodynamic viticulture. Altitude: 731 meters. Soil mix: Clay, humus. Yield: 2,5 Kg/vine. Date of harvest: The grapes were hand picked at 6 am in the morning on September 7th 2019. 10 days before, the vines were partially defoliated to increase the concentration of sugars.

VINIFICATION

At the winery, there is a second selection of the grapes using the vibrating selection table, and then proceed to destalking and crushing. Cold skin maceration (8°C) for more than 36 hours.

We then pass the grapes on to the pneumatic press to carry out gentle pressing of no more than 0.5 bar. The must extracted from the press is statically decanted for 24 hours, and then we take only the clean part of the must to new barrels of American oak with a unit capacity of 400 litres, at 16°C. Once the fermentation.

The second fermentation is carried out in the bottle at a constant temperature of 16°C, to achieve a very slow fermentation for perfect integration of the naturally occurring carbonation, reflected by extremely fine bubbles in the glass. Ageing is on lees for 24 months, disgorging by hand afterwards.

TASTING NOTES

- **Colour:** Bright golden yellow
- **Nose:** Very high intensity, very expressive, nuts, spices, reminiscent of ripe fruit .
- **Mouth:** Very creamy and persistent, subtle and elegant, with a majestic passage through the mouth, balanced acidity, and a very long finish.

ANALYSIS

- Alcoholic Degree: 11,5 % Vol.