Maria Casanovas Glac NV (sparkling)



Winery: Maria Casanovas

Region: Cava D.O.

Grapes: 40% Pinot Noir, 60% Traditional Cava varieties:

Xarel-lo, Macabeo, Parellada

Winery: MARIA CASANOVAS'S CAVA is the expression of family commitment. Its high quality is provided by the best basic wines and with the excellence of its unique art of blending. The Maria Casanovas's winery is located at the heart of Penedés region, in Sant Sadurni d'Anoia, the capital of Cava. Its soil and its Mediterranean climate enable the production of unique variety grapes. We strictly monitor 9 hectares of vines throughout the year from the varieties such Xarel•lo, Parellada, Chardonnay and Pinot Noir.

Wine: The goal with this selection of high quality vin clare is clarity of flavor, literally. Hence the name of the wine "Glass." It is produced from 20-30 year old vines and aged for 18 months aging on lees prior to disgorging.

Reviews:

"A point noir-based blend that includes the traditional macabeo, xarel-lo and parellada, this opens on lush red-fruit flavors raspberries and red apple-skin that lead into a mineral finish with the austerity of crushed stone. Decant this to get past the hint of sulfur and you'll have an impressive Cava to serve with jamon de Jabugo."

90 points Wine & Spirits August 2011

"Highly perfumed, complex bouquet evokes lemon, orange, toasty lees and white flowers. Nervy citrus flavors give weight to heftier melon and nectarine with air. Aeration brings out a smoky quality that carries through a focused, persistent finish."

90 points International Wine Cellar Cava for All Seasons, November 2011