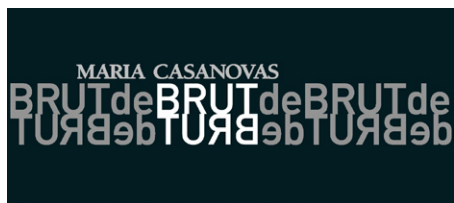


Maria Casanovas Brut de Brut NV (sparkling)



Winery: Maria Casanovas

Region: Cava D.O.

Grapes: 33% Xarel-lo, 33% Macabeo, 34% 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: Produced from a rigorous selection of best base wines from across Penedes. After a complete comparative tasting of all lots as well as an exhaustive technical analysis, the base wines were selected and blended. The wine was bottled with sugar, yeast and bentonite to undergo secondary fermentation. Lots are aged on lees for between 15 and 24 months prior to disgorging and finishing with no dosage.

Reviews:

“The non-vintage Brut de Brut (disgorged January 2012) is an equal blend of Xarello, Macabeu and Parellada that is whole cluster pressed from 20- to 30-year-old vines and aged on its lees for 14 months with no dosage. It has a very attractive bouquet with well-defined scents of apple blossom and white peach. The palate is very taut on the entry with a sharp citric thread from start to its bitter lemon finish. Although it is missing a little persistency, this is fine, Zen-like Cava. Drink now.”

87 points *Wine Advocate* issue 200 April 2012

“Pungent citrus fruits, herbs and white flowers on the nose. Then racy, tight and minerally on the palate, with zesty lemon and grapefruit flavors, a jolt of mint and good tangy cut. Finishes distinctly dry, showing a note of bitter pear skin and good length.”

89 points *International Wine Cellar* Cava for All Seasons, November 2011



Selected by Aurelio Cabestrero®

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