



MONASTERIOLO BRUT

REGION

DO Cava

TYPE OF WINE

Brut

VARIETAL

40% Macabeo, 30% Xarel.lo and 30%Parellada

PRODUCTION METHOD

For well over a century Monasteriolo has been making quality cavas using the traditional method. These cavas are carefully aged in our peaceful underground cellars before release. Suitable for vegans and vegetarians.

TASTING NOTE

Pale straw in colour. Exceptional balance and fine aromas formed during the bottle ageing. Long-lasting bubbles give this cava a very fresh aftertaste.

FOOD MATCH

Delicious with appetizers, soups and white fish dishes, or as an accompaniment to any celebration.

6°C

