

Los Monteros

Region:
Cava D.O.

Grapes:
Macabeo

ABV:
11.5%

What:

Los Monteros Sparkling Brut is a vibrant and approachable sparkling wine from Spain, crafted using the traditional method and made entirely from Macabeo grapes. Harvested early in September.

Where:

The carefully selected Macabeo grapes are picked at the beginning of September. Following a cold maceration of the grapes in pneumatic presses, the must is fermented in stainless steel tanks at a temperature of 57°F (14°C). In January a process called “tiraje” takes place where the new wine is bottled and the second fermentation occurs in the bottle. The cava is stored in “rima”, special containers for holding the bottles in position, for nine months.

Barcode:
857536000789

Sales Info:
750ml , Case 12 , 46.29 lb.

Palletization:
50 cases / 5 Layers



Food Pairings:

Ideal as an aperitif and to accompany starters and deserts, that are not too sweet. Serve cold between 39°F to 43°F (4°C and 6°C)

Tasting Note:

A dense and fine mousse appearance with a pale yellow coloring, highlighted with green undertones.

