



---

## Los Monteros Cava Brut, NV

Juan José Muñoz

---

*A crisp fresh, fruit driven Cava with plenty of flavor!*

---

UEMV5901

Utiel-Requena

Utiel-Requena, Spain

Sparkling

11.5%

Cork

100% Macabeo

---

### HOW IT'S MADE

---

Produced from, carefully selected, grapes grown in the vineyards of Requena and picked early September. Following a cold maceration in pneumatic presses, the must is fermented in stainless steel tanks at 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 a minimum of nine months before being disgorged, receiving a dosage, and being labeled.

### TASTING NOTES

---

Pale yellow in color with green tones, the nose is very clean with delicate floral notes. The palate is creamy - from the fine mousse, well balanced with citrus flavors and a long finish.

### FOOD MATCH

---

Ideal as an aperitif, to accompany starters and light, not overly sweet, desserts. Best served chilled.

### AWARDS

---

Wine Enthusiast "Best Buy – 88 Points!"

### ALLERGENS

---

Contains sulfites and no other allergens

---