



Los Monteros Cava Brut

Juan Jose Munoz

A crisp fresh and fruit driven Cava with plenty of flavor.

UEMV5901	Utiel-Requena	Spain,Utiel-Requena
Sparkling	11.50%	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 57F (14C). 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

ALLERGENS

Contains sulfites and no other allergens

Case / Bottle Size	12 x 750ml
Bottle Barcode	857536000789
Case Weight	46.29 lbs.
Case Barcode	857536000796
Capsule Type	Poly laminate
Pallet Details	50 cases per pallet/ 5 layers