

Maria Casanovas Glac NV (sparkling)



Winery: Maria Casanovas

Region: Cava D.O.

Grapes: 40% Pinot Noir, 60% Traditional Cava varieties: Xarel-lo, Macabeo, 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 Penedès 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: Grapes for this wine are sourced from vineyards between 20 and 30 years old. The goal with this wine is selection of high quality vin clare for clarity of flavor; hence the name of the wine "Glass." The wine underwent 18 months aging on lees prior to disgorging. Bottled without dosage so the final wine is Brut Nature.

Reviews: "The Cava "Glaç" Brut Nature from Maria Casanovas is comprised of a blend of forty percent pinot noir and sixty percent a fairly equal mix of the traditional three grapes of Cava: Macabeu, Parellada and Xarel-lo. The wine is aged for at least a year and a half on its fine lees and is produced from the older vines that the family farms, with the vines ranging from twenty to thirty years of age. The current release of Glaç offers up a superb bouquet of lemon, clementine, salty soil tones, wild fennel, ocean breeze and just a whisper of bread dough. On the palate the wine is full-bodied, crisp and beautifully balanced, with a fine core, bright acids, elegant mousse, a fine base of minerality and excellent length and grip on the complex and still youthful finish. This is built to age gracefully and will be even better with a few years in the cellar, but it is already a very serious and tasty bottle of bubbly."

92+ points *View from the Cellar*, Issue 61 January/February 2016

"Bright, green-hued straw. Vibrant, mineral-accented orchard fruits, lemon pith and honeysuckle aromas are deepened by suggestions of honey and ginger. Racy and precise, with strong lift and cut to its Meyer lemon and green apple flavors. The long clinging finish echoes the citrus, floral and mineral notes emphatically."

90 points *Vinous*, Mediterranean Spain January 2016



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