



MONTESEQUIUS

DES DE 1918



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Gran Reserva



Montesquius Colección Privada

D.O. Cava

Brut Nature – Gran Reserva 2013

Varieties

Xarel.lo 55% y Macabeo 45%

Alcohol

12% Vol.

Bottles

699

The exaltation of complexity perfectly defines this exclusive Gran Reserva that stands out for its own personality and aromatic richness as a result of aging for more than 30 months in the bottle. A limited edition of only 699 bottles.

This Colección Privada Cava represents the maximum expression of two large vineyards with very calcareous soils, which are governed by the criteria of regenerative viticulture. Viña Cuquet with Xarel.lo (between 1950 and 1955) and Viña La Marcera, from Macabeo (with vines planted between 1958 and 1963). All of them harvested by hand in small boxes obtaining the must the same day of harvest at very low pressure.

It is advisable to open the bottle a few minutes before or decant. Serve at 8/10°C in a chianti glass.



Blanc de Blancs

Edición Limitada Centenario
D.O. Cava
Brut Nature - Gran Reserva 2015

Varieties

Xarel·lo 75% - Macabeu 25%

Alcohol

12% Vol.

Bottles

4775

This expressive cava shows surprising minerality and finesse. Behind the golden robe, the nose is floral and citrusy with distinct ginger notes. On the palate, it offers toasted bread and sponge cake flavours.

This cava was made with grapes from two large vineyards in the Arboç area (Baix Penedès) – this is pure Mediterranean terroir. Aged for over 36 months on lees. With disgorging date. No added sugar.

92

GUÍAPEÑÍN



Rosé Doré

Edición Limitada Centenario
D.O. Cava
Brut Nature Rosé - Gran Reserva 2015

Varieties

Pinot Noir 87% - Chardonnay 13%

Alcohol

12% Vol.

Bottles

1980

A perfect balance of Pinot Noir and Chardonnay grapes gives Montesquius Rosé Doré its beautiful coral pink color. This elegant cava delights the palate with its blend of fruit flavours, including delicate notes of raspberries and wild blackberries, too.

Made with grapes from two magnificent vineyards – Verger and Nin – this cava includes the best of the Alt (upper) and Baix (lower) Penedès regions. A masterful blend.

With disgorging date.

No added sugar.

91

GUÍAPEÑÍN



Montesquius 1918

Esencia
D.O. Cava
Brut Nature - Gran Reserva 2010

Varieties

Xarel·lo 58% - Macabeu 32% - Parellada 5% - Chardonnay 5%

Alchol

12% Vol.

Bottles

2152

Made with Xarel·lo grapes from the Cuquet vineyard, Macabeo grapes from the Marcera vineyard and Pa-rellada and Chardon-nay grapes from the Ventura vineyard. They were hand-harvested into small boxes during September and Oc-tober, and the must was extracted on the day of harvest.

Thanks to high average tempera- tures and a very dry summer, the 2010 vintage is wonderfully fresh and has excellent acidity.

With disgorging date.

No added sugar.

91

GUÍAPEÑÍN



Montesquius 1918

Esencia

D.O. Cava

Brut Nature Rosé - Gran Reserva 2011



Varieties

Monastrell - Pinot Noir - Trepat

Alchol

12% Vol.

Bottles

6280

Made with Monastrell grapes from the Pere vineyard, Pinot Noir grapes from the Verger vineyard and over-ripened Trepat grapes from the Ventura vineyard. They were hand-harvested into small boxes, and the must was extracted on the day of harvest. The skins from the red grapes were macerated in the must to give the wine its pink color.

Excellent acidity and freshness from the fruit. The bottle-ageing process began in February 2010.

With disgorging date.

No added sugar.



Montesquius 1918

Esencia - Magnum
D.O. Cava
Brut Nature - Gran Reserva 2004

92

GUÍAPEÑÍN

Varieties

Monastrell 74% - Pinot Noir 17% - Trepat 9%

Alcohol

12% Vol.

Bottles

1985

Made with grapes grown on calcareous soils in the Baix Penedès region – Macabeo from the La Mercaderes vineyard and Xarel·lo from the Cuquet vineyard. The grapes were hand-harvested into small boxes during the month of September. To obtain the must, the grapes were pressed slowly at low pressure on the day of the harvest.

In 2004, the summer was very dry and the rest of the year was rainy, resulting in a complex vintage.

With disgorging date.

No added sugar.

150cl.



Montesquius 1918

Vintage
D.O. Cava
Extra Brut - Reserva 2018

Varieties
Macabeo, Xarel.lo, Parellada

Alcohol
12% Vol.

The robe is radiant yellow with a steady stream of bubbles forming a persistent necklace. On the palate, this is a cava of extraordinary finesse with powerful yet well-integrated bubbles. It shows balsamic and vanilla notes with a hint of smoke.

The grapes were harvested between the end of August and the beginning of October. The varietals were pressed separately – slowly and at low pressure to extract the must. The second fermentation in bottles took place in January.
With disgorging date.





Montesquius 1918

Vintage
D.O. Cava
Extra Brut Rosé - Reserva 2018



91

GUÍAPEÑÍN

Varieties
Monastrell 70% - Pinot Noir 20% - Trepát 10%

Alcohol
12% Vol.

This cava has a lovely pale cherry hue and a fine stream of bubbles forming an elegant necklace. The intoxicating nose bursts forth with syrupy notes and aromas of lollipops, red flowers and fruits, honey and spices.

The grapes used to make this cava were harvested between the end of August and the beginning of October. The Trepát grapes were fermented on their lees in clay vats. The three varieties were blended for bottling in February. With disgorging date.



 **Reserva**



Naturelovers

D.O. Cava
Brut Nature - Reserva 2018

Varieties

Xarel·lo - Macabeo - Parellada

Alcohol

11,5% Vol.



90

GUÍAPEÑÍN

At sight, golden with greenish tones; fine, consistent bubbles. Subtle fruits flavor apple, banana and apricot – with well-developed notes from the ageing process. Well-balanced in palate, pleasant and fresh with a long and persistent finish.

After the Xarel·lo, Macabeo and Parellada varietals were blended and fermented for a second time in bottles, the base wine was aged in the bottles on lees. This time in contact with the lees gives a unique texture and personality. Recently disgorged. No added sugar.



Naturelovers

D.O. Cava
Brut - Reserva 2018

Varieties

Xarel·lo - Macabeo - Parellada

Alcohol

11,5% Vol.

After the blend of Macabeo, Xarel·lo and Parellada and the second fermentation in the bottle, it remains in aging for more than 17 months at a temperature between 16°C and 18°C.

This time of pampering between the base wine and the lees gives it a texture and unique personality, obtaining the reserve category.

Once the aging phase is finished, the lees are extracted and, without any addition (zero dosage), it is covered with natural cork.



Naturelovers

D.O. Cava
Brut Nature Rosé - Reserva 2018

Varieties
Monsatrell 100%

Alcohol
11,5% Vol.

At sight, this cava has an intense cherry red colour. In nose, it has notes of ripped red fruits, most of all raspberries and delicate touches of hazelnuts. In palate it's fresh and fleshy, with strokes that remind of ripped fruits.

This cava is the Monastrell variety full expression. After the second fermentation in bottle, they remain aging at least 30 months. After the disgorging with the cava clean from yeasts, it is closed with a natural cork.

Recently disgorged.

No added sugar.



Gran Montesquius

D.O. Cava
Brut Nature - Reserva 2018

Varieties
Macabeo - Xarel·lo - Parellada

Alcohol
11,5% Vol.

Gran Montesquius Reserva Brut Nature is a cava made from the typical varieties of the Penedès area, aged for 26 months in a temperature-controlled underground cellar under optimal conditions. It is a fresh, mature, aromatic and intense cava.

Perfect for combining with sophisticated dishes and accompanying any meal, whose flavour it will enhance.



Gran Montesquius

D.O. Cava
Brut - Reserva 2018

Varieties
Macabeo - Xarel·lo - Parellada

Alcohol
11,5% Vol.

Cava carefully made from the grape varieties typical of the Penedès area using the traditional Champenoise method. Its ageing requires 26 months in temperature-controlled underground cellars under optimal conditions

It is a cool, well-structured, elegant and intense cava, great for all kinds of appetisers and perfect for more sophisticated dishes such as fish and seafood, poultry and red meat or cheese and rice dishes.



Gran Montesquius

Extra Brut Rosé - Reserva 2018
D.O. Cava

Varieties

Monestrell - Trepát

Alcohol

11,5% Vol.

It is a fresh, well-structured, elegant and intense cava. At sight its beautiful cherry color stands out with a very fine and elegant rosary. Its aromatic palette begins with a show of syrupy notes, lollipop aromas, red fruits and flowers, spices and honey, intoxicating for the senses. Personal and very elegant.

On the palate it is pleasant, with a smooth and balanced entry. Its carbon is subtle and very well integrated, lively acidity, good finish.



Gran Montesquius MAGNUM

D.O. Cava
Brut Nature - Reserva 2018

Varieties
Macabeo - Xarel·lo - Parellada

Alcohol
11,5% Vol.

Gran Montesquius Reserva Brut Nature is a cava made from the typical varieties of the Penedès area, aged for 26 months in a temperature-controlled underground cellar under optimal conditions. It is a fresh, mature, aromatic and intense cava.

Perfect for combining with sophisticated dishes and accompanying any meal, whose flavour it will enhance.

150 cl.



VITIVINICULTURA ANCESTRAL

ECO



Montesquius Ecológico

D.O. Cava
Brut Nature - Reserva

Varieties

Macabeu 60% - Xarel·lo 40%

Alcohol

11,5% Vol.

Elaborated with the typical varieties of the Penedès region. Its period of aging requires being in the subterranean cellars in prime conditions. It is an elegant, aromatic and harmonious cava.

At sight, yellow shiny colour with small bubbles that form a consistent crown. Aromatic with touches of fresh fruit. Good in palate, clean with its own personality. Its carbonic is very docile and subtle.

Recently disgorged. No added sugar.



ES-ECO-019-CT
Agricultura UE
Certificado ecológico por el CCPAE





Naturelovers Eco Vegan

D.O. Cava
Brut Nature - Reserva 2018

Varieties

Xarel·lo 60% - Macabeu 25% - Parellada 15%

Alcohol

11,5% Vol.

The basis of organic farming is listening to and observing the vineyard.

After the varietal assembly, the second fermentation in the bottle is provoked, it remains in aging for a minimum of 38 months at a temperature of between 16°/18°C in the underground cellars.

This contact time between the base wine and the lees gives it the reserve category and a unique texture and personality.



ES-ECO-019-CT
Agricultura UE
Certificado ecológico por el CCPAE





Naturelovers Eco Vegan

D.O. Penedès
Macabeu 2019



ES-ECO-019-CT
Agricultura UE
Certificado ecológico por el CCPAE



Varieties

Macabeu 100%

After a slow pressing of the whole grains, the must obtained rigorously protected from oxygenation is separated from the residues of the pressing and precipitating the natural sedimentation. Fermentation takes place in stainless steel tanks. Remaining in suspension for a while with the fine lees.

It perfectly expresses all the fruity and mineral character of the Macabeu variety. It is a wine obtained exclusively from vineyards grown in Alt Penedes.

It presents a luminous shade of yellow gold and aromas that range from notes of apple, pineapple, aromatic herbs and field flowers to salty mineral tones and the enveloping and fine structure releases delicate mint/toasted sensations.

The immediate pleasure of its youth evolves into more complex shades after some time in the bottle.



Naturelovers Eco Vegan

D.O. Penedès
Garnacha Tinta 2019

Varieties

Garnacha 100%

After stemming, gentle and slow pressing until the must is extracted, fermented in stainless steel tanks. for 20-25 days at a temperature of 28-30°C.

Obtained with red grapes from the Sant Cugat and El Pla area, the “terroir” responded exceptionally in this harvest, providing a fresh, balanced wine with a refined seduction with perfumes of berries, pepper, hints of chocolate and mocha.

All these perfumes are manifested in the mouth with elegance and balance.





Añadas

D.O. Cava
Brut Nature

Varieties

Macabeo - Xarel·lo - Parellada

Alcohol

11,5% Vol.

Montesquius Brut Nature is a cava made from the typical varieties of the Penedés area (Macabeo, Xarel.lo and Parellada) with the Traditional Champenoise Method.

Its aging requires a minimum of 12 months in the cellars underground at constant temperature (between 18º/20º) and in optimal conditions.

Pale yellow color with greenish hues, small bubbles and constant release. On the nose it is aromatic, with fruity notes derived from different fresh fruits (apple, grapefruit). On the palate it is clean and with subtle acidity. Its carbon is very docile and discreet.

It is a fresh, aromatic and harmonious cava.



Añadas

**D.O. Cava
Brut**

Varieties

Macabeo - Xarel·lo - Parellada

Alcohol

11,5% Vol.

Montesquius Brut is a cava made from the typical varieties of the Penedés area (Macabeo, Xarel·lo and Parellada) with the Traditional Champenoise Method.

Its aging requires a minimum of 12 months in underground cellars at a constant temperature (between 18º/20º) and in optimal conditions.

This cava has a transparent yellow color with golden nuances, small bubbles and constant release. It is aromatic, with intense notes of ripe fruit. On the palate it is clean and intensely sweet. His carbon is imperceptible and jovial.

It is a fresh, aromatic and lively cava. Ideal for any moment or celebration.



Añadas

D.O. Cava
Semi Seco

Varieties

Macabeo - Xarel·lo - Parellada

Alcohol

11,5% Vol.

Montesquius Semi Seco is a cava made from the typical varieties of the Penedès area (Macabeo, Xarel·lo and Parellada) with the Traditional Champenoise Method.

Its aging requires a minimum of 12 months in underground cellars at a constant temperature (between 18º/20º) and in optimal conditions.

Its color is transparent yellow with golden nuances, small bubbles and constant detachment. On the nose it is aromatic, with intense notes of ripe fruit. Its passage through the mouth is clean and with sweet intensity. Its carbon is imperceptible and jovial.

It is a fresh, aromatic and lively cava. Ideal for any meeting or celebration.



Añadas

**D.O. Cava
Brut Rosé**

Varieties

Garnacha - Monastrell - Trepat

Alcohol

11,5% Vol.

Montesquius Brut Rosé is a cava made from a gentle maceration of the grape skins, before the second fermentation, to achieve this pink color with notes of raspberry and cherries.

It is made using the Traditional Champenoise Method following the same procedure as a white cava.

Its color is cherry red, clean and bright, with persistent bubbles. It is aromatic, with fruity notes derived from different red fruits (raspberries, blackberries, etc.) and apple gum. On the palate it is sweet and with a fun personality. Its carbon is cheerful and very well integrated.



Añadas

Media - 37,5cl
D.O. Cava
Brut Nature - Reserva

Varieties

Macabeo - Xarel·lo - Parellada

Alcohol

11,5% Vol.

Montesquius Brut Nature cava is made from the typical varieties of the Penedès area (Macabeo, Xarel·lo and Parellada) using the traditional Champenoise method.

The ageing process requires between thirteen and fifteen months in underground cellars at a constant temperature of between 18°C and 20°C under perfect conditions. It is a fresh, aromatic and balanced cava.

37,5 cl.



Wine



Naturelovers

D.O. Penedès
Blanc Secret 2021

Varieties

Xarel·lo 60% - Chardonnay 40%

Blanc Coupage has a brilliant golden colour. The aromas are complex, including apple, pineapple, herbs, wildflowers and some salty mineral notes. The structure is delicate yet enveloping, showing toasted notes from the Chardonnay.

The grapes used to make this wine come exclusively from vineyards in the Alt Penedès region. They are hand-harvested into containers that hold up to 15 kg. The whole grapes are then slowly pressed, and the must – protected from oxidation – gets separated from the grape solids, facilitating natural sedimentation.



Naturelovers

D.O. Penedès
Rosado Seduction 2021

Varieties

Merlot - Monastrell

This seductive, elegant wine shows complex aromas of stone fruits – peaches and plums – and coffee liqueur. The flavour is enveloping with smooth, silky tannins and a long finish that is elegant and fresh with notes of balsam and spice.

The Merlot and Mourvèdre grapes used to make this wine come from vineyards in the Can Cartró region. They are hand-harvested into containers that hold up to 15 kg. After careful sorting, the whole clusters are slowly pressed. The must is then placed in tanks for fermentation at a controlled temperature.



Naturelovers

D.O. Penedès
Merlot - Ull de Llebre 2019

Varieties

Merlot 55% - Ull de Llebre 45%

The red grapes used to make this wine come from vineyards in the area of Sant Cugat and El Pla. They are hand-harvested into plastic containers that hold up to 15 kg. After the grapes are removed from the stems, they are slowly and gently pressed to extract the must. The wine is aged for 6 months.

There were exceptional environmental conditions in this vintage year, resulting in a fresh, well-balanced wine that seduces the nose and palate with elegant notes of wild berries, pepper and a touch of chocolate and mocha.



Brisa Marina

D.O. Penedès
Blanc 2019

Varieties

Muscat de Frontignan 60% - Chardonnay 40%

Alcohol

12,5% Vol.

They were cold soaked prior to fermentation to draw out maximum flavour and then gently pressed. Fermentation took place in a temperature-controlled environment at 14°C.

In appearance, pale golden with greenish reflections. Flowers in the springtime, recently cut grass, tropical pineapple and a hint of citrus scent. In palate, light and silky on the attack and wonderfully refreshing due to light acidity.



Brisa Marina

D.O. Penedès
Rosat 2019

Varieties
Garnacha 100%

Alcohol
12% Vol.

This rosé wine was made via the saignée method using grapes that were hand-harvested in August. They were cold soaked prior to fermentation to draw out maximum flavour and then gently pressed. Fermentation took place in a temperature-controlled environment.

At sight, it has a pink colour that reminds of peonies. Aromatic, scent of white peach with fresh red fruits like redcurrants and cherries. In mouth, delicate and silky on the attack, smooth and refreshing, light acidity.



Brisa Marina

D.O. Terra Alta
Garnacha Blanca 2019

Varieties
Garnacha Blanca

Alcohol
13,5% Vol.

Of great aromatic intensity, with notes reminiscent of white fruits, pear and apple, with some hints of stone fruit. Citrus notes are also very present, providing freshness on the nose.

On the palate it is fresh and pleasant, with a very refreshing acidity, which makes it longer and deeper. The typical bitter touch of the white Garnacha gives it complexity, with a crunchy texture. Juvenile but serious.

Manual harvest with careful selection in the field. Direct pressing with whole grapes. Fermentation at around 13/15oC in stainless steel vats. Light clarification and filtration before bottling.



Brisa Marina

D.O. Bierzo
Godello 2019

Varieties
Godello

Alcohol
12,5% Vol.

A wine where the characteristic mineral nuances of the Bercian terroir are the protagonists, thus moving away from other more commercial Godellos.

Saline touches, with a citrus and sweet background that introduce a delicate wine reflecting in its maximum splendor all the elegance of the old vineyards of the Bercian mountains.

Very unique Godello, coming from a place in Valtuille de Abajo located on the hillside and with clay and sandy soil. The harvest is manual with selection of grapes in the vineyard.

Fermentation is spontaneous with wild yeasts. It is bottled without clarifying, without stabilizing and without filtering.



Brisa Marina

D.O. Bierzo
Mencía 2019

Varieties
Mencía

Alcohol
12,5% Vol.

A Mencía with intense aromas, modern, fresh and with a marked personality. Aromas of blueberries and blackberries, on a minty background and with mineral nuances, captivatingly introduce a very defined structure and ripe tannins. Intense, balanced and fresh.

A very elegant and defined wine where the fruit and mineral notes of the terroir are the protagonists.

Wine made with Mencía from vineyards between 80 and 100 years old, located between 500 and 600 meters above sea level on clay soils with sandy-loam areas. The harvest is manual with selection of grapes in the vineyard. The aging is 11 months in French oak barrels of 225 and 300 liters. It is bottled without clarifying, stabilizing or filtering.



Brisa Marina

D.O. Rias Baixas
Albariño 2021

Varieties
Albariño

Alcohol
12,5% Vol.

At sight it presents a straw yellow color with greenish reflections, it is clean and bright.

On the nose it has a high intensity, it is very fragrant, fruity, floral and fresh, reminiscent of stone fruit (peach and apricot).

On the palate it is a very powerful, clean, silky and glyceric wine with a very well integrated acidity. It has a good structure and smoothness.

Made with the careful selection of grapes from plots located in the municipalities of As Neves where the great work carried out by the winegrower prevails and the one that best represents and identifies the characteristics of these lands.



Brisa Marina

D.O. Rias Baixas
Tinto 2019

Varieties
Albariño

Alcohol
12,5% Vol.

Masterfully elaborated in the traditional way of the Rosal sub-area, the expression of a great vintage.

This red from the Rías Baixas is absolutely delicious, a journey with the native Galician grape varieties, fantastically juicy.

The fruit totally dominates, offers a lot of structure, a powerful and very tasty wine. A capital sensory experience out of the ordinary.

Manual harvest with careful selection in the vineyard. Direct pressing. Fermentation at around 13/15oC in stainless steel vats. followed by a brief storage in oak barrels.



Brisa Marina

D.O. Rueda
Verdejo 2021

Varieties
Verdejo

Alcohol
12,5% Vol.

This wine is a good sample of a fruity and floral Verdejo, delicious at any time.

Intense straw yellow color with greenish tones. On the nose it is clean and powerful, with aromas of green fruit, citrus, apple and pineapple combined with white flowers. In the mouth it is balanced and has a fresh final taste.







MONTESQUIUS 1918





MONTESQUIUS

NATURELOVERS



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