





# Montesquius Colección Privada

D.O. Cava Brut Nature - Gran Reserva 2013

### **Varieties**

Xarel.lo 55% y Macabeo 45%

#### Alchol

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%

### Alchol

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.

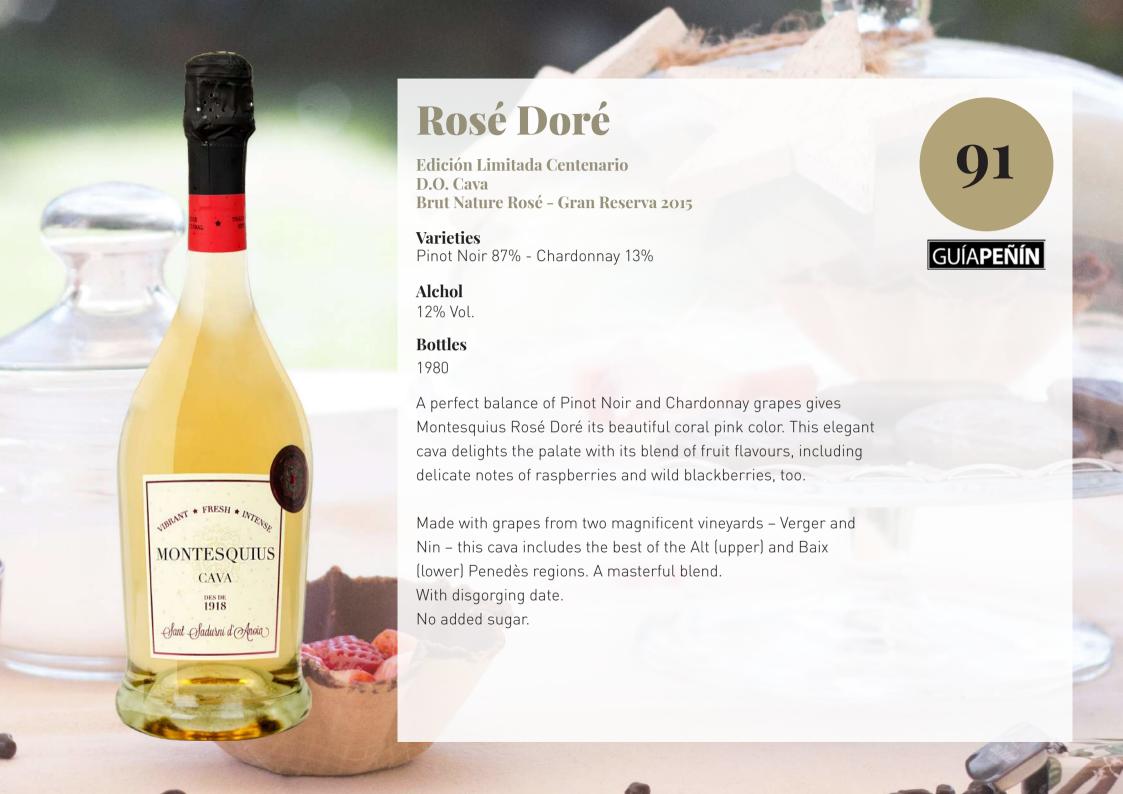
This cava was made with grapes from two large vineyards in the Arboç area (Baix Penedès) – this is pure Mediterranean terroir. Aged for over 36 months on lees.

With disgorging date.

No added sugar.

92

GUÍA**PEÑÍN** 





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 Chardonnay 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.



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 gra- pes 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.



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



#### **Varieties**

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

#### Alchol

12% Vol.

#### **Bottles**

1985

Made with grapes grown on calca- reous soils in the Baix Penedès region – Macabeo from the La Mar- cera 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.



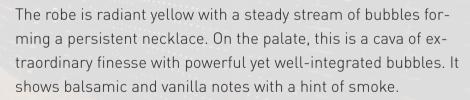
Vintage D.O. Cava Extra Brut - Reserva 2018

**Varieties** 

Macabeo, Xarel.lo, Parellada

Alchol

12% Vol.



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



GUÍA**PEÑÍN** 



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



#### **Varieties**

Monastrell 70% - Pinot Noir 20% - Trepat 10%

### Alchol

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 Trepat grapes were fermented on their lees in clay vats. The three varietals were blen- ded for bottling in February.

With disgorging date.





## **Naturelovers**

D.O. Cava Brut Nature - Reserva 2018



#### **Varieties**

Xarel·lo - Macabeo - Parellada

### Alchol

11,5% Vol.

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

### Alchol

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%

**Alchol** 

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 delicated 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**

Extra Brut Rosé - Reserva 2018 D.O. Cava

**Varieties** 

Monestrell - Trepat

Alchol

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

#### Alchol

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.







# Naturelovers Eco Vegan

D.O. Cava Brut Nature - Reserva 2018



#### **Varieties**

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

### Alchol

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  $16^{\circ}/18^{\circ}$ 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.



# Naturelovers Eco Vegan

D.O. Penedès Macabeu 2019







### **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.

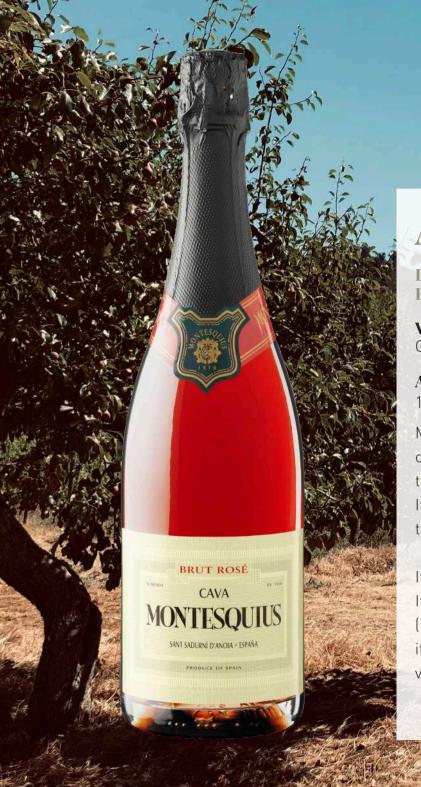
Obtained with red grapes from the Sant Cugat and El Pla area, the "terroir" responded exceptionally in this harvest, providing a fresh, balanced wine with a refined seduction with perfumes of berries, pepper, hints of chocolate and mocha.

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









## Añadas

D.O. Cava Brut Rosé

### **Varieties**

Garnacha - Monastrell - Trepat

#### Alchol

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

#### Alchol

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.

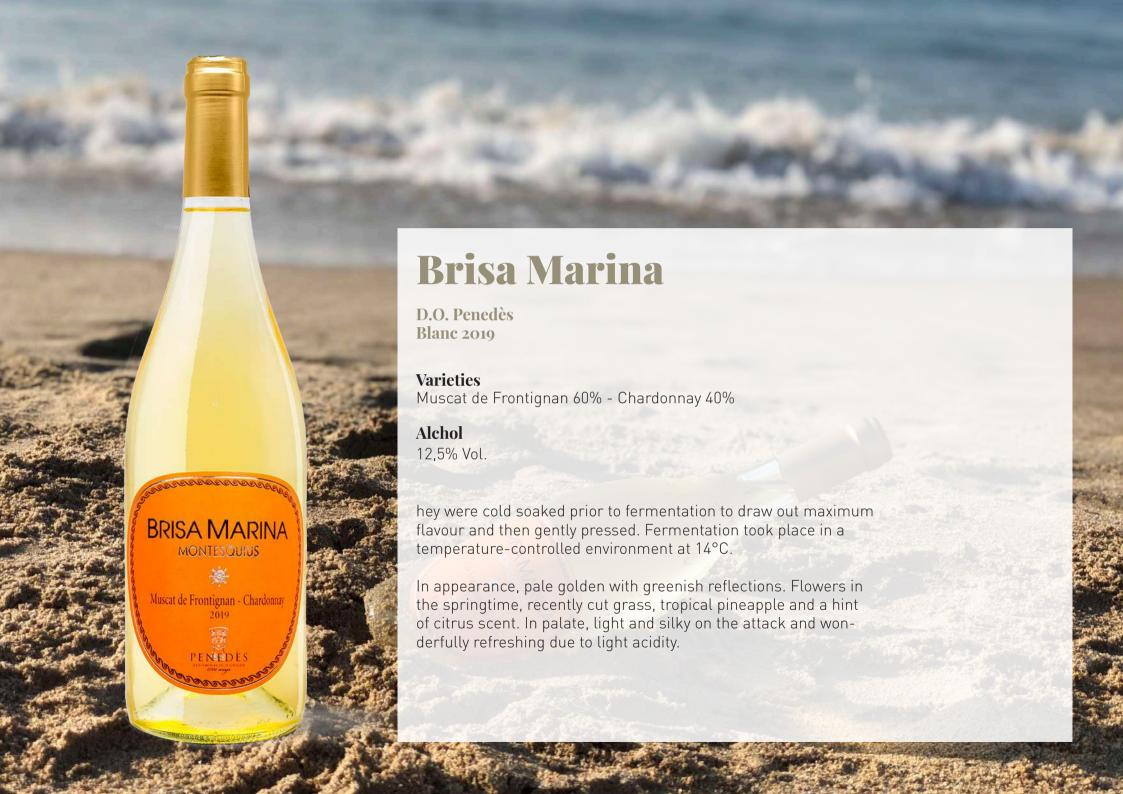
37,5 cl.











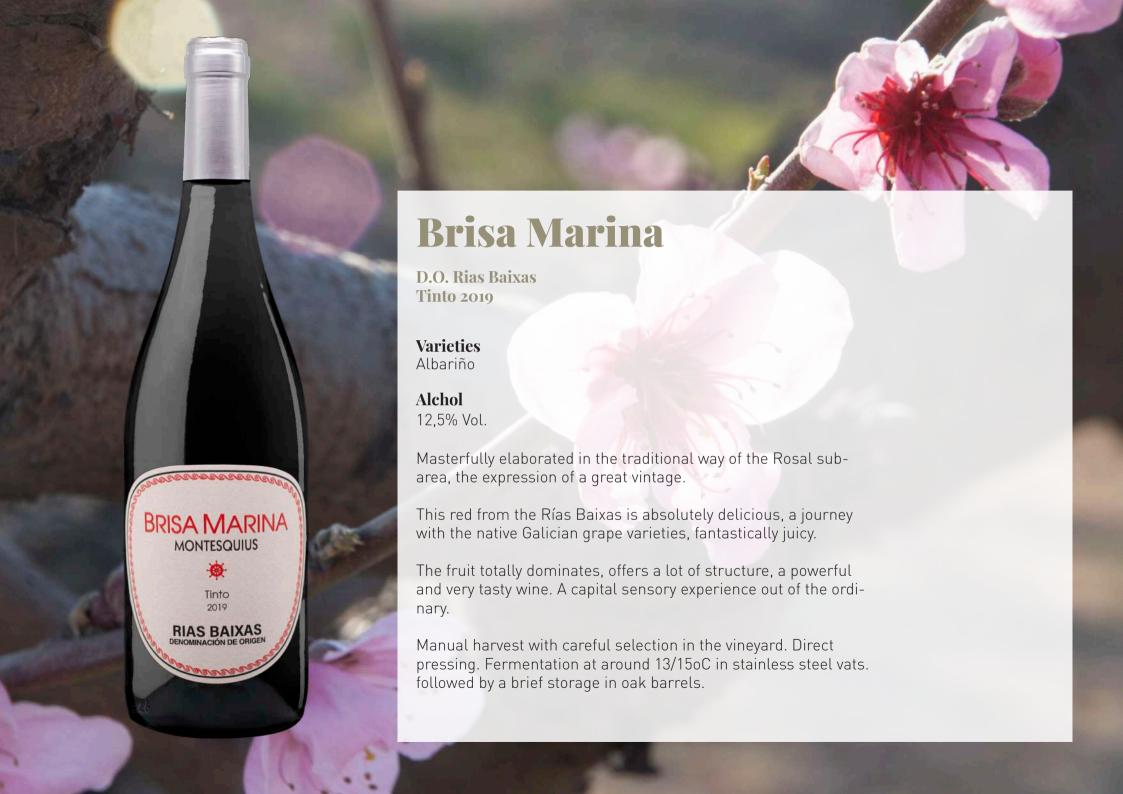




















# **MONTESQUIUS 1918**





# MONTESQUIUS NATURELOVERS



# BRISA MARINA



# GRAN MONTESQUIUS + Montesquius + Montesquius Montesquius Montesquius Brut Nature Extra Brut 2018

# AÑADAS









