

MIQUEL PONS (M)

D.O. CAVA

Estate Grown and Bottled

MIQUEL PONS BRUT RESERVA

Denomination of Origin

D.O. Cava

Winemaker

Joan Miquel Canals I Bosch

Blend and Tasting Notes

Macabeu 40%, Xarel-lo 40% and Parellada 20%

Fine and gentle bubbles. Persistent aromas of mature tropical fruits. Smooth flavors of brioche bread and almonds with a well-integrated and creamy sparkle.

Winemaking Notes

Bottle aging with lees for a minimum of 24 months.

Disgorged naturally without freezing the neck of the bottle in order to avoid the thermal contrast and the cooling of the yeasts, preserving the aromas of the cava as much as possible.

Our philosophy is to respect the grape in order to get natural products. We vinify with very low levels of residual sugar and only use grapes harvested in our estates. We use slow pressings in various stages to get the best from our grapes. We also work with local yeasts to maximize the expression the terroir.

