



MIQUEL PONS

## EULALIA DE PONS

### Brut Nature Rose



**Miquel Pons:** Miquel Pons has over 250 years of winemaking heritage and 60 hectares of vineyards around their ancient estate of Cal Montagrull in both Penedes Superior (More rainfall and daily temperature range) and Maritime (milder coastal climate) subregions of D.O. Penedes. The family philosophy comes down to respecting the land and minimal intervention in winemaking. Only using estate-grown grapes and local yeast to maximize expression of their unique terroir. Cavas are disgorged naturally without freezing the neck of the bottle which avoids thermal contrast and cooling of yeast, preserving the cava's natural aromas.

**Tasting notes:** Fine and lingering gentle bubbles. Charming aromas and flavors of gooseberry and strawberry with notes of brioche bread and almonds. Well-structured and creamy sparkle mouthfeel.

**Winemaker:** Joan Miquel Canals I Bosch

**Appellation:** DO Cava

**Grapes:** 100% Trepat

**Soil:** Clay with a limestone layer

**Winemaking:** Bottle aging with lees for 20 to 24 months. Disgorged naturally without freezing the neck of the bottle to avoid the thermal contrast and the cooling of the yeasts, preserving the aromas of the cava as much as possible.

**Alc:** 11.5%

**UPC:** 8 437003 304712

**D.O. Penedes:** With the Pyrenees mountains in the north, the Bardenas Reales desert in the south, and the Bay of Biscayne (San Sebastian) one hour away, an interesting confluence of 3 climates is created; Atlantic, Continental and Mediterranean traveling north to south. This combined with a range of soils, altitude, sunshine and rainfall all packed into an area of 120 miles north to south and 60 miles east to west, allows for this small region to produce a variety of wine styles all from many different varieties. Very few wine regions can offer this level of quality in white, rose and dessert, under one viticultural area.