



Miquel Pons has 250 years of winemaking heritage, with 60 hectares of vineyards around their ancient estate of Cal Montargull in the D.O. Penedès. Our philosophy is to respect the land and minimize our intervention in winemaking. We only use estate-grown grapes and local yeasts to maximize the expression of terroir. Our Cavas are disgorged naturally without freezing the neck of the bottle in order to avoid the thermal contrast and the cooling of the yeasts, preserving the natural aromas of the cava. The DO Penedès enjoys an ideal Mediterranean climate. Miquel Pons owns vineyards in both Penedès Superior (higher rainfall and a wider daily temperature range) and Marítim (milder coastal climate) subregions.

Joan Miquel Canals I Bosch - Winemaker

Certified Organic as of 2017 by CCPAE (officially recognized by the USDA)



Eulalia de Pons Cavas: Brut Reserva made with 50% Macabeu, 40% Xarel-lo and 10% Parellada, bottle aged for 24 months with lees. Brut Nature Rose is 100% Trepata and bottle aged with lees for 20 to 24 months.

Miquel Pons Cavas: Both Brut Reserva and Brut are made with 40% Macabeu, 40% Xarel-lo and 20% Parellada grapes. The Reserva has 24 months of bottle aging with the lees and the Brut 18 months.

Nuria de Montargull Cavas: Brut Reserva made with 55% Xarel.lo and 45% macabeu. Brut Nature Rose is 100% Trepata with a very short skin contact. Both bottle aged for 20 months with lees.

77Veremes: The 100% Xarel.lo is fermented in tanks and aged in new French oak barrels for 4 months. The Grenache, Syrah and Cabernet Sauvignon blend is aged in second-use French oak barrels for 8 months. 77 Veremes (harvests) pays homage to founder Miquel Pons, who has 77+ harvests under his belt.

