

# SANTA MONICA

*Santa Mónica was educated by the governess of the family, an honest and strict woman.*

*This woman was a very important figure, well intentioned, of excellent conduct and wisdom. Monica was not born a saint; she became saint with patience, perseverance and humility, overcoming difficult experiences and continuous tests throughout her life. The beginning was complicated already from the youth. She was a temperamental, energetic woman and, like all humankind, had her own faults and difficulties. An example: Monica liked wine, and maybe she exceeded. She confessed herself, in her great humility, to her son Augustinus. When she was young, she drank it fervently until, day after day, this pleasure became a habit.*

*Her governess dared to make Monica recognize her mistakes and her voracity by correcting her behavior with love and affection, and Monica did everything on her part to follow her advice. She accepted the truth and began to measure the quantities of the beloved wine, making it a pleasure and not a habit.*

*Our Cava Santa Monica would like to be a hymn to good common sense, a praise to the consumption of a quality product always in the right measures. It expresses all the elegance of a product that is part of our Mediterranean culture, taking into account its history and its nutritional implications, but wants to express its social message, remembering, with this anecdote, the importance of measuring this magical elixir.*





**Type:** Brut

**Grape varieties:** Macabeu, Xarel.lo, Parellada

**Alcohol:** 11,5° (%vol)

**Total acidity (t.a.):** 6 – 6.5 g/l

**Sugar:** 8 g/l

**Ageing:** minimum of 12 months on their own lees

## Cava Santa Monica Brut

### TASTING NOTE

**Colour:** Pale yellow, with delicate bubbles and creamy texture.

**Bouquet:** Yeast and patisserie notes with a faint fruity background, such as pineapple and banana.

**Palate:** Fine presence on the palate, slightly sweet on the attack, but perfectly balanced, fresh and elegant.

### ELABORATION

The varieties are harvested and vinified separately. Destemming of the grapes, cooling of the pasta, gently pressing, musts selection, static racking and alcoholic fermentation. Later transfers after the alcoholic fermentation, blend of the different wines, clarification, stabilization and final filtration. Second fermentation in bottle and minimum ageing of 12 months to preserve its maximum freshness with slight ageing notes.

### GASTRONOMY AND RECOMMENDATIONS

The perfect cava to accompany a wide variety of fatty dishes, dishes with bitter flavours and also mild dishes, as for example, white meat stews, rice with fish, sushi, foie gras and lamb. A perfect pairing with smoked salmon, Welsh rarebit, but also with Battenberg cake and Banoffee pie.

The fine presence of carbonic makes it refreshing and an ideal complement to lighten digestions.