

HB Wine Merchants presents wines from Casas del Mar



SPAIN

Cava, Brut

Penedes



Brand Highlights

- Small Production from an estate over 100 years old!
- 40% Xarello (from 70 year old vines), 30% Macebeo and 30% Parellada
- Made in a modern style with old world influence, French yeast and dosage.

The Estate

We are pleased to represent the wines of Pedro and Nuria Frexias, who have never exported this CAVA to the United States previously. Their families have a great deal of history in the Penedes, and as the next generation, Pedro & Nuria are working hard to show the specific terroir of the region. Being French, Pedro spent a lot of time in Champagne, and has production of his CAVA venture with his wife. A reasonably priced Sparkling Wine that tastes like French Champagne!!

Wine Making

Grapes are picked up by hand and pressed very softly to preserve all the aromatic elements from the grapes. The first fermentation is done very slowly with skin maceration, during 25 days at a controlled, cool, temperature. The second fermentation is taking place in the bottle (Méthode Traditionnelle) as in the Champagne district of France. The cava is aged on the lees between 18 & 24 months.

Tasting Notes

Nose of toasted brioche, small elegant bubbles bring hints of apples and apricots to the palate, finishing with elegant notes of citrus.

Press

- **84 points Wine Spectator** "A tangy cava, with hints of pineapple, smoke and spice, and a pleasant creaminess. Floral and white pepper notes mark the mosdest finish."

Product Specifications

- Available in 750ml with natural cork only
- UPC Code: 8 75734 00502 3
- SCC Code: 1 08 75734 00502 0
- Case dimensions: 11"x14"x12.5"