

HB Wine Merchants presents wines from: **Casa del Mar**

FRANCE



Casas del Mar Blanc de Blancs CAVA

CAVA, Penedes



Brand Highlights

- Small production from an estate over 100 years old!
- 40% Xarello (from 70 year-old vines), 30% Macabeu, 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 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

Product Specifications

- Available in: 750mL w/Natural Cork
- UPC: 8 75734 00502 3
- SCC: 1 08 75734 00502 0
- Case (in.): 14 x 11 x 12.5