

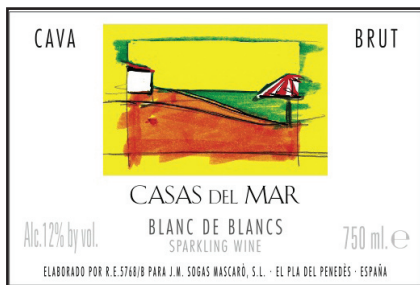
We first met Pedro “Cointreau” Freixas when he was working in Spain for the Remy/ Cointreau, Spanish distributor, as the manager of their CAVA facility. He left Remy, and married Nuria Alsina who inherited the families’ CAVA business.



We are pleased to represent the wines of Pedro and Nuria who have never exported to the 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 been able to bring his “French Roots” to the table in the production of his CAVA venture with his wife. A reasonably price Sparkling Wine that tastes like French Champagne!!

### Casas del Mar Blanc de Blanc Brut Cava NV

Remarkable quality at an economical price for a sparkling made from older vines, which is the point of difference. Nuria & Pedro own 15 hectares of 70 year old vines in a good position, where vines were first planted in the Penedes, centuries ago. Situated quite close to the sea, where they own a “Masia” (farmhouse) called “Fontallada” hence the name Casas del Mar (house by the sea). Cepage: Xarel.lo, Macebeo and Parellada-the key to Casas del Mar is the 70 yr old vines of Xarel.lo. Methode Traditionelle-Produced in the French Champagne Method. 18 months on the cork, moderate dosage.



### Casas del Mar Brut Rose Cava NV

A bright rosé sparkling wine, Casas Del Mar Rose is smooth and rounded and delivers a burst of red fruits on the palate. In the mouth it maintains young, fruity, fresh, smooth flavors with an overall elegance.

Cepage: 50% Trepat, 50% Pinot Noir- Rich and Robust, produced in the traditional method with shorter skin contact to produce the attractive pink hue. Elegantly dry with less dosage than the Brut. Methode Traditionelle-Produced in the French Champagne Method. 18 months on the cork, minimal dosage.



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