

# GIRÓ RIBOT // AVANT MAGNUM



**Type** CAVA Magnum – Brut Reserva      **Winemaker** Joan Rovira

**Harvest** From the end of August until the end of September. The handpicked and carefully selected grapes in boxes of 20 kg come from our oldest & low-yielding vines with the average age of 30–50 years and the single vineyard site called “Can Bas”

**Grape Varieties** 45% Xarel·lo 45% Chardonnay 10% Macabeo

**Winemaking Process** Cava made with the utmost winemaking techniques and the greatest care. The de-stemmed grapes undergo cold soak for several hours in order to maximize the primary aromas. One part of the must is then fermented in stainless steel tanks at a very low temperature between 12-14 °C. The other part undergoes 1<sup>st</sup> fermentation in new French & Baltic oak barrels with a maturation on fine lees and periodical “bâtonnage”. The coupage wine obtained undergoes 2<sup>nd</sup> fermentation in the bottle according to the traditional “Méthode Champenoise”. We employ a strain of yeast which increases mannoprotein content in the cava in order to achieve velvety and creamy mouth feel. The cava ages in the silence of our cellar on its lees

**Bottle Ageing** Between 18 and 24 months      **Total Production** 250 bottles      **Service Temperature** Between 6 - 8 °C

## Sensorial Analysis

**Appearance** Pale yellow color with greenish notes. Fine bubbles forming a nice rosary

**Nose** Very fine integration of ripe stone fruits, canned pears, apple strudel and harmonized with notes of spring blossom. Magnificent aging tones as vanilla, baker’s custard, flaky pastry stuffed with butter and tender toasty aromas

**Palate** Full-bodied & structured with a creamy mouthful that expands with a lively intensity, long and persistent after-taste with subtle toasty undertones

**Food Match** The complexity of this cava makes it a perfect match for any dish & the most exquisite and elaborates cuisine. Ideal cava to surprise someone on a special occasion

<b>Technical Analysis</b>	Alcohol Content	12,5 % vol.	Total Acidity	4.0 g/l. ATS / 6.1 g/l. ATT
	Total Sugars	6 g/l.	CO2 Overpressure	5.5 bars

<b>Awards</b>	2017	Guía Peñin 2018	92 points
	2018	Guía Peñin 2019	92 points
	2019	Guía Peñin 2020	92 points



GIRÓ RIBOT

CAVA  
BRUT RESERVA

1500ml. 12,5%Vol.

ELABORADOR: GIRÓ RIBOT S.L.  
Finca El Pont , Sta. Fe del Penedès



Product of Spain  
Contains sulfites  
[www.giroribot.es](http://www.giroribot.es)

R.E.8B