

GIRÓ RIBOT // AB ORIGINE BRUT ROSÉ



Type CAVA – Brut Rosé **Winemaker** Joan Rovira

Harvest Manually harvested grapes. Pinot Noir at the mid–August and Trepát at the beginning of October. Grapes coming from the vineyards with the average age of vines between 25 and 30 years and controlled by our team of viticulturists and the Technical Department

Grape Varieties 85% Trepát 15% Pinot Noir

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. Fermentation takes place in stainless steel tanks at a very low temperature between 12 -14 °C for several days. The coupage wine obtained undergoes 2nd 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 12 and 20 months **Total Production** 30,000 bottles **Service Temperature** Between 5 – 7 °C

Sensorial Analysis

Appearance Very bright, attractive, cherry–pink color with well-developed small and constant bubbles forming a gently rosary

Nose Exuberant fruity aroma dominated with intense notes of fresh red fruits and hints of fine lees and dried berries, together with subtle, yet very attractive fragrances of fresh strawberries

Palate On the palate this cava explodes with juicy red fruit flavors. Rich, lively and well-balanced. Lingering and pleasant after taste with elegant carbonic finish

Food Match Recommended as an accompaniment to pasta, rice dishes and fish or seafood, prepared with light sauces as well as all kinds of poultry. It goes ideally with red and black fruit desserts

Technical Analysis	Alcohol Content	11.5 % vol.	Total Acidity	4.0 g/l. ATS/ 6.1 g/l. ATT
	Total Sugars	10 g/l.	CO ₂ Overpressure	5.5 bars

Awards

2013	Vinari Awards of Catalan Wines	Silver Medal
2014	Vinari Awards (Sparkling Rosé Category)	Silver Medal
	Guía Peñín 2015	89 points
2015	Catavinum World Wine & Spirits Competition	Silver Medal
	Vinari Awards of Catalan Wines	Bronze Medal
2016	Catavinum World Wine & Spirits Competition	Silver Medal
	Gilbert Gaillard Contest	Silver Medal
	San Francisco International Wine Competition	Silver Medal
2017	Catavinum World Wine & Spirits Competition	Silver Medal

CAVA BRUT ROSÉ

 **GIRÓ RIBOT**

Ab Origine significa desde los orígenes y simboliza la esencia del cava tradicional en su más puro estilo. Pasión por viveza y color.

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"Ab Origine" means from the roots and this cava symbolizes the essence of the tradition, pure and longestablished style, passion, liveliness and bright color.

Elaborador: Giró Ribot S.L. Santa Fe del Penedès,
Espanya. R.E. 8B. Product of Spain
Conté sulfits - Contiene sulfitos - Contains sulfites

750ml. 11,5%Vol.



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6 - 8° C