

GIRÓ RIBOT // AB ORIGINE BRUT



Type CAVA – Brut

Winemaker Joan Rovira

Harvest From mid-August until the end of September. The handpicked and mechanically harvested grapes come from our vineyard site called “Can Bas” with an average age of vines of 15 years

Grape Varieties 40% Macabeo 40% Xarel·lo 10% Parellada 10% Chardonnay

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 15 months

Service Temperature Between 5 -7 °C

Sensorial Analysis

Appearance Straw yellow colour with greenish highlights. Fine bubbles forming a delicate crown

Nose Fresh notes exalting the youth of this cava. Reminiscences of flowers together with gentle touches of white pulp fruits and ageing undertones

Palate Fresh, with excellent balance of acidity and sweetness. On the palate is rich, with floral undertones and flavours of creamy pastries. Long and persistent after-taste

Food Match: Ideal as aperitif. It can also be combined with any kind of light dishes, especially with softly-seasoned meals.

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|---------------------------|-----------------|-----------|------------------|-----------------------------|
| Technical Analysis | Alcohol Content | 12 % vol. | Total Acidity | 4,0 g/l. ATS / 6,1 g/l. ATT |
| | Total Sugars | 10 g/l. | CO2 Overpressure | 5.5 bars |

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|---------------|------|--|--------------|
| Awards | 2014 | International Wine Challenge Catavinum | Silver Medal |
| | 2015 | International Wine Challenge Catavinum | Silver Medal |
| | 2016 | San Francisco International Wine Competition | Silver Medal |
| | | Vinari Awards of Catalan Wines | Silver Medal |
| | | Catavinum World Wine & Spirits Competition | Silver Medal |
| | 2017 | Vinari Awards of Catalan Wines | Bronze Medal |
| | 2018 | Vinari Awards of Catalan Wines | Bronze Medal |
| | 2019 | Vinari Awards of Catalan Wines | Gold Medal |

CAVA

BRUT

 **GIRÓ RIBOT**

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

Ab Origine significa des dels orígens i simbolitza la essència del cava tradicional en el seu més pur estil. Passió per les bombolles afruitades.

“Ab Origine” means from the roots and this cava symbolizes the essence of the tradition, pure and long-established style, passion, fruitiness and great freshness.

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

750ml. 12%Vol.



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6-8° C