

GIRÓ RIBOT // MARE 2012



Type CAVA - Brut Nature – Gran Reserva “Millesime” **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, indigenous & low-yielding vines with the average age of 30–50 years and the single vineyard site called “El Pont”

Grape Varieties 65% Xarel·lo 30% Macabeo 5% Parellada

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 Minimum 50 months **Total Production: Limited Production – 20,000 bottles** **Service Temperature** Between 6 - 8 °C

Sensorial Analysis

Appearance Bright straw-yellow with golden iridescence and fine constant pearly luster. Fine and persistent bubbles forming a great rosary on the top of the glass

Nose Strong ageing toasty notes gradually fusing to walnut and pine nut aromas, exquisite touches of dried fruits, raisins and figs and final undertone of wildflower honey. Exquisite fragrance of dried herbs, chamomile and fennel

Palate The fine bubbles create an elegant attack with subtle ageing notes and ripe canned fruit. Creamy & velvety mouth feel finished with very persistent, refined & intense aftertaste

Food Match The careful production process together with ageing endow this cava with a high level of structure and special character as an ideal accompaniment to sophisticated dishes – all types of white meats and foie grass, as well as seasoned fish. It combines perfectly with pastries, fruit tarts and dried fruits. Magnificent aperitif

Technical Analysis	Alcohol Content	12 % vol.	Total Acidity	4.0 g/l. ATS / 6.1 g/l. ATT
	Residual Sugars	2 g/l.	CO2 Overpressure	5.5 bars

Awards

2015	Catavinum World Wine and Spirits Competition Guía Peñín 2016	Gold Medal 92 points
2016	Catavinum World Wine and Spirits Competition Gilbert Gaillard Contest	Gold Medal Special Gold Medal 90+
2017	Gilbert Gaillard Contest Catavinum World Wine and Spirits Competition Decanter San Francisco IWC Vinari Awards of Catalan Wines Guía Peñín 2018 Catalan Wine Guide	Gold Medal Gold Medal Silver Medal Silver Medal Silver Medal 91 points
2018	Catavinum World Wine and Spirits Competition Guía Peñín 2018 Catalan Wine Guide	9.60 points Gold Medal 90 points 9.54 points

CAVA BRUT NATURE GRAN RESERVA
GIRÓ RIBOT
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PRODUCT OF SPAIN R.E.8B
ELABORADOR: GIRÓ RIBOT S.L.
Santa Fe del Penedès 08792-ES

CONTÉ SULFITS
CONTIENE SULFITOS
CONTAINS SULFITES

6-8°C.
 

750ML
12%VOL.

