

# AVANT 2016

CAVA – Brut Reserva



Guarda Superior  
Comtats de Barcelona  
Anoia - Foix



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” .



45% Xarel-lo  
45% Chardonnay  
10% Macabeu



Between 6 – 8 °C



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



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



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 .



More than 40 month.



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 1st fermentation in new French & Balcanic oak barrels with a maturation on fine lees and periodical “bâtonnage”. 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



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



2018 Catavinum World Wine & Spirits Gold Medal  
2021 Guía Peñín 92 points  
Vinari d'Escumosos blancs Gold Medal



giroribot\_vinosycavas



T: +34 93 897 40 50  
F: +34 93 897 43 11  
giroribot@giroribot.es



<https://www.giroribot.es/es>