



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

Harvest From mid-August until the end of September. The handpicked and carefully selected grapes come from our vineyards with the average age of vines between 20 and 30 years

Grape Varieties 50% Macabeo 30% Xarel·lo 20% 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 Between 24 and 30 months **Total Production** 80,000 bottles **Service Temperature** Between 5 -7 °C

Sensorial Analysis

Appearance Pale, straw yellow colour with shiny golden hues and green undertones. Fine and constant bubbles forming an elegant rosary

Nose Nice touches of candied fruits and hints of apple pie.

Palate On the palate fresh and vibrant with excellent balance of acidity and sweetness. Toasty and creamy hints combined with notes of fruit syrup and fine carbonic finish

Food Match Its fresh and cheerful character makes this an all-purpose cava for any occasion. It is specially recommended for all type of fish and shellfish. It may also perfectly accompany all kinds of not excessively sweet desserts

Technical Analysis	Alcohol Content	11.5 % vol.	Total Acidity	4.0 g/l. ATS/ 6.1 g/l. ATT
	Total Sugars	8 g/l.	CO2 Overpressure	5.5 bars

Awards

2015	International Wine and Spirits Competition San Francisco International Wine Competition Catavinum World Wine & Spirits Competition	Bronze Medal Bronze Medal Silver Medal
2016	Catavinum World Wine & Spirits Competition Catalan Wine Guide 2017 San Francisco International Wine Competition	Silver Medal 9,50 points Silver Medal
2017	Catavinum World Wine & Spirits Competition	Silver Medal
2018	Catavinum World Wine & Spirits Competition Catalan Wine Guide 2019	Silver Medal 9.24 points
2019	Catalan Wine Guide 2020	9.43 points

GIRÓ RIBOT
A B O R I G I N E
B R U T - R E S E R V A

Des dels orígens, l'essència del cava tradicional.
Passió per l'estructura i la frescor.
Desde los orígenes, la esencia del cava tradicional.
Pasión por la estructura y el frescor.
From the roots, the essence of traditional cava.
Passion for structure and great freshness.

CAVA ELABORADOR
GIRÓ RIBOT S.L., PRODUCT OF SPAIN
SANTA FE DEL PENEDES, ESPAÑA. R.E. 8B 6-8°C

+ INFO  **750 ml**
11,5% vol. 

Conté sulfits
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