

¿POR QUÉ NO? SELECTIONS

GIRÓ I GIRÓ (DO Cava – Guarda Superior)

Cava
JAUME GIRÓ i GIRÓ



Elaboració Artesana Reserva (Brut Nature) Guarda Superior

40% Macabeu/30% Parellada/20% Xarel-Lo/10% Chardonnay

Aging: 24+ months on the lees

Vineyard: Certified Organic

Alcohol: 11.5% Alc by Vol

Production: 4,000 cases

Background: Ramon Giró's family has been working with Cava in some aspect of production since at least 1836, likely much longer. Cava Giró is in its third generation, with Ramon at the helm, producing elegant Cava with extended lees aging. Ramon learned Cava production from his grandfather, Bertomeu Gramona, of the famed Gramona house. The base wine for the Cava comes from a combination of Ramon's own vineyards and still wine producers his family has worked with for three generations. He does not disgorge until wines are ordered, seeking the elegance and complexity that comes from long lees aging, and his wines can surpass the requirements for Cava classifications by dozens of months.

Grapes: The traditional Cava trio Macabeu, Parellada, and Xarel-Lo, with 10% Chardonnay.

Soils/Climate: Limestone, sand, and clay primarily from Sant Sadurní d'Anoia and Gelida within the Alt Penedès at about 800 meters. Warm Mediterranean climate with cool nights.

Viticulture: Guarda Superior (certified organic, estate grown, low yields, dry farmed, hand harvested).

Winemaking: Spontaneous primary fermentation. 24+ months on the lees. Disgorged at time of order. Topped with base wine at 0 g/L (Brut Nature).



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