

# ¿POR QUÉ NO? SELECTIONS

*Cava*  
JAUME GIRÓ i GIRÓ

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**Rosat de Trepat Comtats de Barcelona (Guarda Brut)**

**100% Trepat**

**Aging: 22 months on the lees**

**Vineyard: Organic**

**Alcohol: 11.5% Alc by Vol**

**Production: 3,500 bottles**

**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:** 100% Trepat, the native red grape of the region, from a grower friend in Conca de Barbarà. Trepat is capable of making light red wines but is used primarily to create a deeper color Rosado Cava.

**Soils/Climate:** Calcareous soils. Warm Mediterranean climate with cool nights.

**Viticulture:** Organic.

**Winemaking:** Spontaneous primary fermentation. 22 months on the lees with secondary fermentation taking place slowly and at low temperature in the bottle, for a period of 2 to 3 months to achieve elegance and complexity. Disgorged at time of order. Dosage at 7 g/L (Brut).



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