

# ¿POR QUÉ NO? SELECTIONS

*Cava*  
JAUME GIRÓ i GIRÓ

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**Elaboració Artesana Reserva (Brut Nature)**

**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:** Certified organic.

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



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