

¿POR QUÉ NO? SELECTIONS

Cava
JAUME GIRÓ i GIRÓ

JAUME GIRÓ i GIRÓ (DO Cava)



Rosat (Rosé) of Trepat

100% Trepat

Aging: Minimum 15 months on the lees

Vineyard: Conventional

Alcohol: 11.8% Alc by Vol

Production: 833 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, 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. A light red grape used primarily in producing Rosado Cava.

Soils/Climate: Calcareous soils, lots of limestone and marine fossils. Warm with cool nights.

Viticulture: Conventional.

Winemaking: Spontaneous primary fermentation, secondary fermentation is inoculated (as with nearly all sparkling wine), 15+ months on the lees, dosage at 5g/L, low SO₂.



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