

¿POR QUÉ NO? SELECTIONS

GIRÓ I GIRÓ (DO Cava – Guarda Superior)

Cava
JAUME GIRÓ i GIRÓ



Elaboració Artesana Reserva 2022 (Guarda Superior)

40% Xarello/10% Macabeu/10% Parellada/20% Chardonnay/20% Pinot Noir

Aging: 18+ 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. 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: Xarello, Macabeu, Parellada, Chardonnay, and Pinot Noir from certified organic vines.

Soils/Climate: Limestone, sand, and clay from Valls d'Anoia-Foix at 700-800 meters. The territory is formed by a valley located between two mountain ranges: the coastal mountains of the Massís del Garraf, and the pre-coastal mountain range, just inland from the Mediterranean coast. The stabilizing influence of the sea, along with the imposing protective wall against the north winds formed by the Montserrat massif, give this region a temperate climate - mild winters and summers with some rainfall.

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

Winemaking: Spontaneous primary fermentation. 18+ 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 0 g/L (Brut Nature) with the original base wine.



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