



# Giró Ribot Cava Brut Reserva

(kah-VAH broot r)

A fascinating, storied family, the Giró clan has deep roots in the Penedes region of España, and also in the Champagne region of France. They are cultured, distinguished people making cultured, distinguished wine, and have for at least five generations. In that span, they have acquired a mastery of Cava, with this Brut Reserva a prime example. Delicate perlage, deep minerality, with intoxicating white flower and baby mushroom aromas make this wine memorable and delightful. A bit more expensive than a typical Cava “joven,” but oh so worth it!

↑ LOCATION	Cataluña, España. (Penedes) 4 hectares. 350-640 meters.	SOIL	Clay. Limestone.
ESTATE	Giró Ribot. (gee-ROH REE-boht)	VINE	Spurred Cordon. 1,000 vines per hectare. 1 bottle per plant average yield.
WINEMAKER	Maria Rosa Giró. (mah-REE-ah ROH-sah gee-ROH)	VINIFICATION	First fermentation at a low controlled temperature in stainless steel. Second fermentation in the bottle.
VARIETALS	50% Macabeo, 30% Xarel-lo, 20% Parellada.	BARREL	No barrel aging.
RESIDUAL SUGAR	10.0 grams per liter.	MATURATION	24 to 30 months in the bottle.
ACIDITY	4.0 grams per liter.	VINTAGE PRODUCTION	2,500 cases.
ALCOHOL	11.5% by volume.	FOOD PAIRING	Lightly seared scallops, fresh oysters, and Manchego cheese.

