



Giró Ribot “Masía Parera” Brut Reserva Cava DO

A fascinating, storied family, the Giró family has deep roots in the Penedes region of Spain, and also in the Champagne region of France. In a word, 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 a prime example. Delicate perlage, deep minerality, and intoxicating white flower and baby mushroom aromas make this wine memorable and delightful. Not disgorged until it is ordered, this is a serious methode champenoise at a great value!



LOCATION

Cataluña, España.
Region: Penedès.
Appellation: D.O. Cava.



SOIL

Clay limestone.



ESTATE

Giró Ribot.



VINE

Training: Trellised vines.
Density of plants: 2,000 vines/hectare.
Age of vines: 15-20 years old.



WINEMAKER

Maria Rosa Giró Ribot
& Eduardo Sanfeliu Giró.



VINIFICATION

Stainless steel and bottle fermentation
according to the methode champenoise.



VARIETALS

50% Macabeo,
30% Xarel-lo,
20% Chardonnay.



BARREL

None.



RESIDUAL SUGAR

12 grams per liter.



MATURATION

12 to 15 months in the bottle.



ACIDITY

4 grams per liter.



VINTAGE PRODUCTION

6,000 cases.



ALCOHOL

12% by volume.



FOOD PAIRING

Calamari fritti, salted almonds,
and turkey.



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