



VINT MESOS RESERVA BRUT NATURE 2013 — MICROTIRATGE 1



Maria Rigol Ordi

Long-aged cavas

Vint Mesos

RESERVA BRUT NATURE 2013
MICROTIRATGE 1

**VIBRANT, HARMONIOUS AND FRAGRANT
THE FUSION OF TWO MACABEOS AND A YOUTHFUL CHARACTER**

Technical notes

GRAPE VARIETIES

35% Macabeo #1,
25% Macabeo #2
and 40% Xarel·lo.

ORIGIN

Macabeo #1 (35%): Area of Puigdalber-La Granada of Penedès (at a height of about 250 m): unctuousness, ripeness and density.

Macabeo #2 (25%): Area of Font-Rubí (at a height of over 350 m): lightness, freshness, acidity and floral character.

Xarel·lo (40 %): Area of Avinyonet del Penedès (at a height of about 290 m): structure and body.

TIRAGE

February 2014.

AGING

20 months with natural cork.

DISGORGEMENT

See date on label.

PRODUCTION

Limited edition of
1,420 numbered bottles.

ALCOHOL CONTENT

11.5 % vol.

BEST BEFORE

15 months from date of
disgorgement. of disgorgement.

Along with our main range of cavas, in 2013 we also began producing what we call Microtiratges, small experimental productions of cava. These microtiratges stem from the desire to offer unique and innovative products made from coupages selected from exceptional vintages. They are, therefore, ephemeral and one of a kind, resulting from a particular harvest, with which we hope to satisfy the desire of sparkling wine lovers for discovering very personal cavas.

Tasting notes

APPEARANCE

Bright yellow with lemony hues. Fine and persistent bubbles.

NOSE

Powerful, complex and fresh aroma. Mediterranean herbs with undertones of flowers and lees with touches of lime. Vegetal freshness of broom, orange blossom and blanched almonds with predominant notes of green apple. Aniseed and salty end note. Excellent expression of aging.

PALATE

Intense, dry and very fresh. Creaminess of well-formed bubble with a slightly bitter finish. Perfect balance between freshness and aging. Wide range of nuances: herbs, hazelnut and smoky notes. Superb consistency with nose notes. Elegance, good citrus acidity and winy long finish.

Pairing

Appetizers, cooked seafood, baked white fish, duck ham, mi-cuit foie gras and nut desserts.

SERVING TEMPERATURE: 5-6 °C.

Awards

9,37/10 La Guia de Vins de Catalunya 2017

91/100 Guia Peñín 2017

17 Jancis Robinson