



XAREL-LO GRAN RESERVA BRUT NATURE 2012 — MICROTIRATGE 2



Maria Rigol Ordi

Long-aged cavas

Xarel·lo

GRAN RESERVA BRUT NATURE 2012
MICROTIRATGE 2

THE OPULENCE AND COMPLEXITY OF THE MOST REPRESENTATIVE PENEDES VARIETY. AN INTENSE, FRESH AND DEEP GRAN RESERVA BRUT NATURE.

Along with our main range of cavas, in 2013 we also began producing what we call Microtiratges, small experimental productions of cava. These microtirages 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.

Technical notes

GRAPE VARIETIES

Xarel·lo varietal.

ORIGIN

Xarel·lo: Area of the Penedès depression, at a height between 280 and 350 m. Structure, complexity and density.

TIRAGE

February 2013.

AGING

At least 42 months with natural cork.

DISGORGEMENT

See date on label.

PRODUCTION

Limited edition of 1,420 numbered bottles.

ALCOHOL CONTENT

12 % vol.

BEST BEFORE

15 months from date of disgorgement.

Awards

Gold Medal (95 points), Decanter World Wine Awards 2017

Guía Peñín 2017 94/100

90/100, 100% Blind Tasted 2017 by Andreas Larsson

Bonze Medal, Gran Reserva Sparkling Wine category, Vinari Awards 2016

La Guia de Vins de Catalunya 2017 8,96/10

Tasting notes

APPEARANCE

Crisp, clean and bright. Very fine bubbles that rise slowly up the glass.

NOSE

Captivating rich aroma. Ripe white fruit enveloped in very subtle smoky notes. Salty hints. Soft floral fragrance with bitter almond undertones giving it a very personal character. Intense on the nose with aging notes retaining, in turn, great freshness.

PALATE

Powerful attack on the palate and great structure. Fine creamy bubble moving quickly and easily over the tongue. Presence of floral notes and fresh aromas of the countryside with hints of fennel. Creaminess and complexity of aging consistently dominated by a balancing acidity. Lively, refreshing and very long finish. That is why this extremely gastronomic cava makes a superb accompaniment to appetizers, soups and stews.

Pairing

Appetizers, foie gras, cold meats, raw and steamed seafood, dark fish, poultry, rice dishes with fish and dishes to be eaten with a spoon such as casseroles, stews or a good fricassee.

Seaweed toast with anchovy, apple jelly and baby greens.

SERVING TEMPERATURE: 6-8 °C.