



ROSÉ IN OUR OWN WAY BRUT NATURE 2022 — MICROTIRATGE 8



Maria Rigol Ordi

Long-aged cavas



ES-ECO-019-CT
Agricultura UE

Technical notes

GRAPE VARIETIES

70% Garnacha and 30% Macabeo.
Subsequent coupage with 20% Trepat

ORIGIN

Upper Penedès, 740 m altitude.
25-year-old trellis-trained vines,
yielding 7000 kg/ha. Macabeo: Lower
Penedès, 180 m altitude. 35-year-old
goblet-trained vines, yielding 6500
kg/ha. Trepat: Conca de Barberà, 475
m altitude. 20-year-old goblet-trained
vines, yielding 7500 kg/ha.

VINIFICATION

Combined vinification of
hand-picked, destemmed and crushed
Garnacha (70%) and Macabeo (30%).
Pellicular maceration at 5 °C for 4
hours. Subsequent final wine blend
with up to 20% Trepat rosé.

AGING

At least 16 months.

DISGORGEMENT

See date on label.

PRODUCTION

Limited edition of 3,190 numbered
bottles.

ANALYTICAL DATA

Alcohol content: 11.60 % vol.
Acidity: 5.5 g/l tartaric
Residual sugar: 0.45 g/l (no sugar
added)
pH: 3.02

BEST BEFORE

15 months from date of disgorgement.



AUDIO TASTING NOTES

Listen to the QR and be guided
by the tasting experience.

Rosé in Our Own Way

BRUT NATURE 2022

MICROTIRATGE 8

A CHEERFUL WINE TO ENJOY SIMPLE PLEASURES IN A GLASS

Along with our main range of cavas, in 2013 we also began producing microtiratges, small experimental productions of unique cavas. Selected coupages from exceptional, ephemeral and unrepeatable vintages.

Magical moments or brief shared encounters, the times when we savour life. At Maria Rigol Ordi, we want to celebrate every single one of those experiences with our most unique cavas, the Microtiratge range. The aim is to produce aromas and create moments that linger in the memory so that we can relive them in our thoughts. That's why the tasting note is always something personal and we invite you to capture yours in a bottle!

Tasting notes

Microtiratge 8 lets you enjoy the simple pleasures in a glass. It evokes the freshness of the Mediterranean and quenches your thirst. It's a cheerful, light and very drinkable wine. It has a fresh attack with powerful aromas of wild red fruits such as strawberries, blueberries and blackberries. Hints of lollipop with a subtle refreshing touch of fennel. On the palate, it is well structured, lively and spontaneous, with fine, invigorating bubbles blending into a silky texture. Direct, casual and sincere, this is an ideal rosé for more informal drinks this summer.

Pairing

A great ally to disconnect after work or to chat with your favourite person during the holidays. It creates harmonies with the lightest of appetizers as well as with delicacies such as rice dishes, grilled white meats and all kinds of pasta.

SERVING SUGGESTIONS

To enhance the beauty of this wine, we recommend serving it between 5 and 7 °C and drinking it in a wide glass to promote its oxygenation and expressiveness.