



MARIA DE MARIA RIGOL ORDI GRAN RESERVA



Maria Rigol Ordi

Long-aged cava



ES-ECO-019-CT
Agricultura UE

Technical notes

GRAPE VARIETIES

Xarel·lo varietal.

ORIGIN

Area of the Penedès depression,
300 metres above sea level.

40-year-old gobelet vines.

Yields of 8000 kg/ha..

AGING

At least 78 months with
natural cork.

DISGORGEMENT

See date on label.

ANALYTICAL DATA

Alcohol content: 11.5 % vol.

Acidity: 5.4 g/l tartaric

Total sugars: <0.8 g/l

pH: 3.01

BEST BEFORE

15 months from date
of disgorgement.

Maria

GRAN RESERVA BRUT NATURE 2016 · ORGANIC

**OUR GRAN RESERVA HAS BEEN REBORN UNDER THE NAME
OF MARIA DE MARIA RIGOL ORDI**

Our small tribute to Maria, grandmother and mother, who has taught us to love everything we do. Maria has passed on her passion generation after generation. She is a kind, committed and serene woman, as fine as this sparkling wine. This long-aged cava was created from that passion, and it is her reflection and legacy. Let's make her passion our own.

Tasting notes

Through long aging, we have reaffirmed our understanding: prolonging the resting time of the bottles, the wine gains in expressiveness and, in turn, retains a commendable freshness that provides deeper and more complex sensations. Solemn and subtle. It stands out for its freshness, purity and austerity. Noble and elegant character. Its mouthfeel ranges from fine creaminess to tension, and is bound in a delicate balance that results in a vintage of great refinement.

Clarity, purity and precision. Marked marine character that evokes a metallic salinity. Verticality and tension on the palate. Expressive, rich and broad on the nose. Aromas of stone fruit and dried apricots. Mediterranean herbs and balsamic touches. The notes of the extremely long ageing stand out sublimely: hazelnut, cocoa, coffee and spices such as curry and saffron. On the palate, the carbon dioxide has completely melted into the wine and the velvety texture that caresses the palate is counterbalanced by a dry, sharp finish with vibrant acidity that ends with a saline aftertaste. Time in a bottle.

Pairing

This is a fully gastronomic wine. An excellent accompaniment to a gourmet menu, a fine meal. It is ideal for making an unforgettable moment.

SERVING RECOMMENDATIONS

To enhance the beauty of this wine, we recommend serving it at 10 °C and drinking it in a wide glass to promote its oxygenation and expressiveness. It is ready to be enjoyed now or, if kept in the right conditions, it can be appreciated for years to come.

Awards

La Guia de Vins de Catalunya 2024 9,73



AUDIO TASTING NOTES

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