



MACABEU GRAN RESERVA BRUT NATURE 2014 — MICROTIRATGE 4



Maria Rigol Ordi

Long-aged cavas

Macabeu

GRAN RESERVA BRUT NATURE 2014
MICROTIRATGE 4

VINOSITY AND CHARACTER. A MACABEU VARIETAL, GRAN RESERVA BRUT NATURE CAVA.

Technical notes

GRAPE VARIETIES

Macabeu varietal.

ORIGIN

Macabeu: Plots located in Font-rubí, under the pre-coastal mountain range at an altitude of 300-350 metres. The combination of calcareous and lime-clay soils of the area together with its climate results in a fruit with optimum characteristics for producing cava with personality that ages well over a long time.

AGING

At least 50 months with natural cork.

DISGORGEMENT

See date on label.

PRODUCTION

Limited edition of 2091 numbered bottles.

ALCOHOL CONTENT

11.5 % vol.

BEST BEFORE

15 months from date of disgorgement.



AUDIO TASTING NOTES

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

Along with our main range of cavas, in 2013 we began producing Microtiratges, small experimental productions of singular cavas. Coupages are selected from exceptional, ephemeral and unique vintages.

Tasting notes

One of the fundamental factors for making long-aging wines is time, regarded as the key to turning a wine into the great sparkling wine that is capable of becoming a cava, the ultimate expression of which is found today in Microtiratges. If time is the ultimate luxury, so are Microtiratges. Clarity, purity and precision.

Pale yellow with greenish reflections. Good intensity and definition. Stone fruit such as nectarine and apricot, pineapple and citrus notes that blend with a pronounced character of aromatic herbs such as fennel and oregano. Fine toasty notes: vanilla and nutmeg. The yeast notes are a reflection of work with the lees. The bottom note has a subtle smoky touch. The result: a creamy, broad, full-bodied, refined and, in turn, powerful sparkling wine. A tiny, elegant, enveloping bubble accompanies the aromas of pastries, hazelnut and crystallized fruit. The citrus and herbaceous notes give freshness to the body of a solemn wine full of character. The aromas seem not to want to leave. Sip by sip, drop by drop, the Microtiratge 4 earns a spot in the memory.

Pairing

Interesting accompaniment to salads, asparagus, tomatoes and peppers. Cheeses such as feta, goat cheese or mozzarella. As an aperitif, olives, preserves and some salted meats are great. Also with shellfish and fish dishes. Works very well with Japanese food.

SERVING SUGGESTIONS

To enhance the beauty of this wine, it is recommended to be served between 5 and 7 °C and drunk in a wide glass to favour its oxygenation and expressiveness.

Awards

9,55/10 La Guia de Vins de Catalunya 2020
Peñín Guide 2021 90/100