



MIL-LENNI RESERVA BRUT NATURE



Maria Rigol Ordi

Long-aged cavas



ES-ECO-019-CT
Agricultura UE

Mil·lenni

RESERVA BRUT NATURE · ORGANIC

THE TRADITIONAL CLASSIC COUPAGE WITH A TOUCH
OF MODERNITY AND ELEGANCE

Technical notes

GRAPE VARIETIES

Xarel·lo, Macabeu, Parellada
and Chardonnay.

ORIGIN

Macabeu: Area of lower coastal
Penedès, at a height up to 200 m.
Xarel·lo: Area of the Penedès
depression, at a height between
280 and 350 m. Parellada:
Pre-coastal area,
at a height from 450 m.
Chardonnay: High Penedès area,
Pontons or La Llacuna

AGING

At least 36 months
with natural cork.

DISGORGEMENT

See date on label.

ALCOHOL CONTENT

11.5% vol.

BEST BEFORE

15 months from date
of disgorgement.

Tasting notes

During the riddling period and in the silence of the cellar, we use a natural cork stopper that enables the longest aging. We use pupitres. Riddling and el disgorging is done manually. Pale yellow with greenish reflections. Elegance and subtlety. Golden Delicious and nectarine. Fresh citrus notes: lime peel. Bakery notes such as breadcrumbs and butter also appear. White flowers and fennel. Very fine undertones of toasted almonds. Fresh attack, good body on the palate, creamy and fine bubble. Dry finish with good acidity. Ripe white fruit and nutty aftertaste.

Pairing

All kinds of shellfish, especially oysters; cheeses, cured meats and foie gras. A cava to enjoy the most exquisite dishes.

SERVING TEMPERATURE: 6-7 °C.

Awards

La Guia de Vins de Catalunya 2022 9,65/10

Peñín Guide 2021 91/100

Silver Medal, 30 to 60 Months-Aged Sparkling Wine category,
Vinari Awards 2021

Gold Medal, Brut Nature Reserva Sparkling Wine category,
Giroví 2020

Gold Medal, Concours International Gilbert & Gaillard 2016

Jancis Robinson 17



AUDIO TASTING NOTES

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