



PARELLADA ORGANIC RESERVA BRUT NATURE 2016 — MICROTIRATGE 6



Maria Rigol Ordi

Long-aged cavas



ES-ECO-019-CT
Agricultura UE

**ORGANIC RESERVA BRUT NATURE 2016
MICROTIRATGE 6**

DELICACY AND PERSONALITY

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 unrepeatabe vintages.

Technical notes

GRAPE VARIETIES

70% Parellada, 30% Xarel·lo

ORIGIN

Parellada: Plot located at Font-rubi, under the coastal mountain range at an altitude of 500 metres.

Xarel·lo: Plots located in the Penedés Depression area at an altitude of between 280 and 350 m.

AGING

At least 60 months with cork stopper.

DISGORGEMENT

See date on label.

PRODUCTION

Limited edition of 2,060 numbered bottles.

ANALYTICAL DATA

Alcohol content: 11.5 % vol.

Acidity: 6.4 g/l tartaric

Total sugars: <0.8 g/l pH: 2.95

BEST BEFORE

15 months from date of disgorgement.

Tasting notes

Microtirage 6 is a terroir wine shaped by the relentless desires of nature. This vintage symbolises the challenge of creation: the authenticity of the landscape pushed to the limit. It is a vintage that defines a long-aged wine with an intense and vibrant character, marked by a bold personality that succumbs to balance, elegance and complexity, as time soothes, calms and brings wisdom.

Subtle, elegant and fresh. Ripe lemon and grapefruit zest. Fruits such as Golden Delicious apples and nectarines. Subtle, integrated bakery notes of breadcrumbs and lemon biscuit. Hints of white flowers and fennel. Very fine undertones of toasted almonds. Fresh attack, good mouthfeel and fine bubbles. Dry finish with good acidity. Aftertaste is fruity, with hints of nuts and a mineral touch.

Pairing

All types of seafood, especially oysters, also cheeses, cold meats and foie gras. This sparkling wine will enhance the enjoyment of the most exquisite meals.

SERVING SUGGESTIONS

To enhance the beauty of this wine, we recommend serving it between 8 and 10 °C and drinking it in a wide glass to promote its oxygenation and expressiveness.

Awards

La Guia de Vins de Catalunya 2022 9.71/10

Peñín Guide 2021 92/100



AUDIO TASTING NOTES

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