



SUBIRAT PARENT RESERVA BRUT NATURE 2018 — MICROTIRATGE 5



Maria Rigol Ordi

Long-aged cavas

Subirat Parent

RESERVA BRUT NATURE 2018

MICROTIRATGE 5

THE MEDITERRANEAN IN ITS PUREST FORM

Technical notes

GRAPE VARIETIES

Subirat Parent single varietal

ORIGIN

La Bisbal del Penedès, 195 metres in altitude

Sandy-clay and clayey-loam soil. 45-year-old vineyard

AGING

At least 20 months with natural cork.

DISGORGEMENT

See date on label.

PRODUCTION

Limited edition of 1,787 bottles.

ALCOHOL CONTENT

11.5 % vol.

BEST BEFORE

15 months from date of disgorgement.

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.

Tasting notes

The bubble is born, the song of the times. It represents the Mediterranean in its purest form. Depth and clarity. Brightness and freshness. The most sincere expression of our countryside. We strive for authenticity in a dry, lively and deep palate that defines an essentially gastronomic style.

Pale yellow with slightly golden hues. Decisive personality. Expressive stone fruit, medlars and peach. Ripe citrus fruits and quince with grassy undertones and seductive notes of laurel, rosemary, thyme, fresh grass and camomile. Over time, in the glass, the wine continues to open up and reveal its elegance. Hints of almond shells, fresh bakery products, nutmeg, white pepper and vanilla sticks typical of the ageing process, mixed with citrus, fennel and ginger notes. The mouthfeel is a fine, elegant foam that finishes with a slightly bitter and salty touch. Highly integrated bubbles with a crunchy and invigorating texture.

Pleasant attack. Full-bodied, ample and buttery wine. Fresh and deep. Citrusy and delicate nose. Bold on the palate. Adorned with aniseed and confectionery aromas. Moderate mouth filling and vertical acidity with a dry finish with salty notes that makes it a terribly gastronomic wine. Fine, well-integrated, creamy and ample carbonic gas. Clearly sweet and pleasant finish. A delectable refreshing sensation completes the overall experience.

Pairing

Pasta and rice dishes (paellas and risottos), white meat, Asian food and medium-strength cheeses. This *Microtiratge* allows those with a sweet tooth to enjoy the smoothness and sweetness of a brut nature sparkling wine without giving up the elegance and most exquisite quality of the production process.

SERVING SUGGESTIONS

To enhance the beauty of this wine, it is recommended to serve it between 5 and 7 °C and drink it in a wide glass to promote oxygenation and expressiveness.



AUDIO TASTING NOTES

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