



TREPAT RESERVA BRUT NATURE 2020 — MICROTIRATGE 7



Maria Rigol Ordi

Long-aged cavas

Trepat

RESERVA BRUT NATURE 2020
MICROTIRATGE 7

A MEDITERRANEAN WINE TO COOL OFF ON THE SHORTEST
EVENINGS OF THE YEAR



Technical notes

GRAPE VARIETIES

Trepat varietal with two different vinification processes:
70% trepat blanc de noirs and
30% trepat with a light maceration.

ORIGIN

Conca de Barberà, 450 metres above sea level.
20-year-old gobelet vines.
Yields of 8000 kg/ha.

AGING

At least 15 months.

DISGORGEMENT

See date on label.

PRODUCTION

Limited edition of
2,913 numbered bottles.

ANALYTICAL DATA

Alcohol content: 11.5 % vol.
Acidity: 5.6 g/l tartaric
Total sugars: <1 g/l
pH: 3.15

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

Colour reminiscent of old gold with onion-skin glints. Stands out for its subtle yet complex profile. Floral hints of rose petals and violets. Red fruits such as wild strawberries, nectarines, peaches and even watermelon. Citrusy freshness of grapefruit amalgamated with herbaceous notes of fennel and fresh grass. Its ageing is expressed in delicate, sweet notes of brioche and dried fruit.

Fully integrated and crisp carbon dioxide that melts into lasting acidity. A slightly bitter note lengthens the overall impression and leads to a refreshing finish that is ideal to enjoy on the shortest evenings of the year.

Pairing

A very distinctive and well-balanced cava, ideal for those moments when you feel like a refreshing wine with character. Great for accompanying an intimate chat and also for pairing with all kinds of dishes, from the most typical Mediterranean tapas to the most exotic Japanese cuisine.

SERVING SUGGESTIONS

To enhance the beauty of this wine, we recommend serving it between 5 and 7 °C and drinking it in a wide glass to promote its oxygenation and expressiveness.



AUDIO TASTING NOTES

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