



Technical specifications



Brand Giró Ribot "Avantgarde"

Type Brut Cava

Ageing in the bottle From 1, 5 to 2 years.

Harvest By hand from end of August until mid October.

Production Fermentation has taken place very slowly and at low temperature in order to assist the generation of secondary aromas in the first fermentation. A part of the varieties Xarel·lo and Chardonnay has been fermented in oak barrels and then matured on fine lees with periodical "bâtonnage".

Type of grape 50% Xarel·lo
25% Chardonnay
15% Macabeo
10% Parellada

Alcohol 12,5% vol.

Ideal Temperature 7 degrees centigrade

Tasting note

To the eye Pale yellow with greenish notes.

To the nose It is very complex, with sweet notes of pastry, vanilla, ripe fruits, butter, ... along with very elegant oak and toasty notes. Aromas given by the first fermentation and later maturing in oak barrels, with "bâtonnage", and the ageing in bottle after the second fermentation.

On the palate It is consistent, full bodied, unctuous and very creamy.

After taste Long and persistent finish.

Accompaniments An avantgarde and traditional elaboration has highlighted the distinctive and innovative qualities that grant to this Cava a great structure and a special character. It is wonderful to match with consistent dishes and elaborated cuisine. It is perfect with sweets, dried fruits ... It is also a Cava to share and enjoy after meals.

Awards

2006 XI Concurs de vins i caves de Catalunya Girovi 2006
2008 Concurso Challenge International Du Vin

Silver medal
Golden medal

