

# Brut Reserva Guarda Superior Blanc de Blancs 2017

## BACKGROUND

Giró Ribot is Spain's preeminent family owned and operated producer of Cava. The ancestors of the Giró Ribot family, a noble lineage, are closely tied to the Penedès region by bonds which go back over several generations as wine, Cava and spirit producers. The symphonic nature of this union has been key to the development of Paul Cheneau. The Paul Cheneau line can be best described as elegant Spanish sparkling Cavas with French influence of styling. Paul Cheneau is classically traditional in their methods of production as well as in the grape varieties used.

## TERROIR & VINTAGE NOTES

Giró Ribot is situated at the heart of Penedès. This beautiful area of Catalonia, halfway between the cities of Barcelona and Tarragona, is bordered to the south by the Mediterranean Sea and to the north by the remarkable solid mass of Montserrat. The mountain protects the area from cold northerly winds and the proximity of the sea ensures mild temperatures. This area enjoys a typically Mediterranean climate. The winters are mild, the summers only moderately hot and there is not too much rain. The winery owns 247 acres of vineyards planted with the indigenous Macabeo, Xarello and Parellada Cava grapes. The harvest is manual and second fermentation takes place in the bottle following the Traditional Method.

## WINEMAKING & AGING

The harvest is hand picked from mid August to the beginning of October. Wines destined for Cava will form part of the tirage mixture consisting of selected yeasts and sugar which, once in the bottle will generate a second fermentation in strict accordance with the traditional method. The first fermentation is very slow and at low temperature in order to assist the formation of secondary aromas. After a lengthy aging period, disgorgement takes place. Bottle aged for 2 years.

## TASTING NOTES

Straw-colored with greenish tints, a steady effervescence and formation of small bubbles which generate a gentle crown. Subtle and delicate, floral, with light toast, hints of dry fruits and a touch of dried herbs. On the palate vibrant acidity balanced with velvety, toasty and honeyed mouth feel. Elegant and complex cava with a nice lively finish.



750ML



## PAUL CHENEAU®

### ORIGIN

Cava DO, Catalonia, Spain

### GRAPE VARIETIES

40% Xarello, 30% Macabeu, 25% Chardonnay, 5% Parellada

### SIZES

750ml

### TECHNICAL DETAILS

ABV: 12%, Closure: Cork

### WINEMAKER

Joan Rovira Grau

