



## Jaume Giró i Giró

**Producer:** Jaume Giró i Giró

**Region:** D.O. Cava

**Grape variety:** 45% Xarel.lo, 20% Parellada, 20% Macabeo, 15% Pinot Nuar

**Vintage:** 2020

**ABV:** 11,7%

**Vineyard:** Sandy and limestone soils with high permeability and low salinity.

**Elaboration:** It has been in contact with the yeasts for 29 months, with maceration by stirring and transferring the bottles.

**Tasting note:** It has a pale straw color with a green hue and rather fine small bubbles. The nose is slightly smoky and flinty with crushed stone, almond, citrus and herbal aromas. A fine creaminess on the palate, fresh acidity and youthful fruit in a medium body with a good grip and rather long aftertaste. Good balance with a notion of stoniness.

**Paring:** As a reserve cava, it can be enjoyed on any occasion. Ideal with an appetizer of Iberian ham, raw tuna, seafood or fresh pasta.