



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.