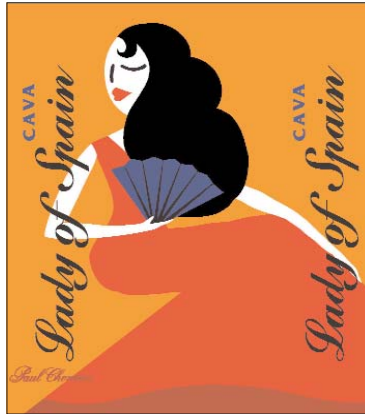


GIRÓ RIBOT

Penedes, Spain



Paul Cheneau Lady of Spain Brut

THE VINEYARD

Giro Ribot is Spain's preeminent family owned and operated producer of Cava. The ancestors of the Giro Ribot family, a noble lineage, are closely tied to the Penedès region by bonds which go back over several generations of 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 the methods of production as well as in the grape varieties used. Cava was first introduced in 1872 and, by the turn of the century, cava was the wine of choice among the chic patrons of Barcelona's elegant art nouveau cafes and cava bars. As a tribute to the fashionable ladies who made cava so popular, Paul Cheneau introduced the "Lady of Spain".

HARVEST & AGEING

The winery owns 100 hectares of vineyards of the indigenous Macabeo, Xarello and Parellada grapes, with which Cavas are produced. The harvest is hand picked in September/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 second fermentation in strict accordance with the Traditional Method. The first fermentation is very slow and at low temperature in order to assist the generation of secondary aromas. It is only after a lengthy ageing period that the disgorgement of Paul Cheneau will take place releasing its aromas and bouquet to full satisfaction. Aged in bottle for 12-15 months.

WINEMAKER'S NOTES

Pale color, translucent, with greenish tints, and with a steady effervescence and a formation of small bubbles which generate a gentle crown. Fine, delicate and very clean, with lightly toasted pastry notes and syrupy fruits. Fresh and fruity, well structured, crispy, balanced carbonic and good persistence. Light recall to pastry and fresh fruits. Altogether elegant and lively. Perfect harmony alcohol/acidity. Long after taste.

Grape Varieties: 45% Macabeo, 40% Xarello and 15% Parellada

Appellation: D.O. Cava (Penédes)

Finished Alcohol: 12.0%



Pasternak Wine Imports . (800) 946-3110 . www.pasternakwine.com