

GIRÓ RIBOT

Penedes, Spain



Paul Cheneau Reserva Brut Blanc de Blancs

THE VINEYARD

Giró 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 their methods of production as well as in the grape varieties used.

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 2 years.

WINEMAKER'S NOTES

Straw-colored with greenish tints, and with a steady effervescence and a formation of small bubbles which generate a gentle crown. Subtle and delicate, floral, with light toasty notes and recall of dry fruits. Touch of dried herbs. It is appetising, fruity, well structured, rich and mature in the mouth. A slightly toasted background flavor with pleasant traces of lees. Altogether elegant. Lingering and strong.

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

Appellation: D.O. Cava (Penèdes)

Finished Alcohol: 12.0%

