



Maria Rigol Ordi

Long-aged cava

Brut Nature

BRUT NATURE 2018 · ORGANIC

CASUAL, FRESH AND WHIMSICAL

Technical notes

GRAPE VARIETIES

45 % xarel·lo, 35 % macabeu and 20 % parellada

ORIGIN

Macabeu: Area of lower coastal Penedès, at a height up to 200 m.

Xarel·lo: Area of the Penedès depression, at a height between 280 and 350 m.

Parellada: Pre-coastal area, at a height from 450 m.

AGING

At least 15 months.

DISGORGEMENT

See date on label.

ALCOHOL CONTENT

11.5% vol.

BEST BEFORE

15 months from date of disgorgement.

Tasting notes

The final set of amalgamated wines will be called coupage. Each vintage will have a different coupage that will shape its character and, in part, its personality. In this case, “The little one of the house”.

Pale in colour, with a shiny rim and marked lime peel citrus character. Pear and stone fruit such as nectarine and peach. Subtle floral notes. With oxygenation, it acquires more intensity: green pineapple and mango tropical tones. Herbaceous aniseed and vine leaf shoots.

A touch of spice touch and a hint of yeast appears at the back of the palate. Subtle and fresh on the attack, with a fun and playful bubble, which provides a medium body with a silky texture. It is accompanied by a slightly astringent note. A very refreshing finish with a medium aftertaste.

Pairing

Fish, shellfish, medium strength cheeses and preserves. It is very suitable for accompanying tapas thanks to its freshness and versatility.

SERVING TEMPERATURE: 5-6 °C.

Awards

La Guia de Vins de Catalunya 2021 9.57/10

Peñín Guide 2021 88/100

Bronze Medal, Decanter World Wine Awards 2017

Jancis Robinson 16.5

Bronze Medal, Young Sparkling Wine category,

Vinari Awards 2014