



Maria Rigol Ordi

Long-aged cava

Reserva

RESERVA BRUT NATURE 2015 · ORGANIC

FRESH AND MATURE, DIRECT AND COMPLEX,
MODERN AND CLASSIC

Technical notes

GRAPE VARIETIES

50% Xarel·lo,
40% Macabeu and
10% 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 24 months.

DISGORGEMENT

See date on label.

ALCOHOL CONTENT

11.5% vol.

BEST BEFORE

15 months from date of disgorgement.

Tasting notes

Yellow straw colour with golden reflections of brilliant tonalities. Intense and complex. Ripe white fruit: peach and Golden Delicious. Lemon peel citrus notes. Flashes of aromatic herbs: rosemary, thyme and bay leaf. Cherry blossom. Moss and hay. The aging notes are infinite: toasted bread crust, puff pastry, butter, toasted hazelnuts, custard, coffee, praline, vanilla or English chocolates. Powerful attack and with tremendous nuances. Balanced maturity and freshness. Fine, melting and creamy bubble that gives a sensation of fullness, a caress on the palate. Expressive finish that confirms the hints of fruit, the long aging and a mineral note that completes the whole.

Pairing

This cava will allow you to enjoy all the delights of food. It is respectful of all ingredients and preparations. Ideal for accompanying first courses, appetizers or salted fish, and fantastic for Japanese food. Although, without a doubt, good company and big occasions are its best accompaniment.

SERVING TEMPERATURE: 6-7 °C.

Awards

La Guia de Vins de Catalunya 2021 9.67/10

Peñín Guide 2021 88/100

Silver Medal, Brut Nature Reserva Sparkling Wine category, Giroví 2020

Silver Medal, Concours International Gilbert & Gaillard 2016

Bonze Medal, Gran Reserva Sparkling Wine category, Vinari Awards 2015

Jancis Robinson 17