

JAUME GIRO I GIRO (DO Cava)



**Rosat (Rose) of Trepat**

**100% Trepat**

**Aging: Minimum 15 months on the lees**

**Production: 10,000 bottles**

**Alcohol: 11.8% Alc by Vol**

**Dosage: 5g/L Sugar, Brut**

**Background:** Ramon Giró's family has been working with Cava in some aspect of production since at least 1836, likely much longer. Cava Giró is in its third generation, with Ramon at the helm, producing elegant Cava with extended lees aging. Ramon learned Cava production from his grandfather, of the famed Gramona house. The base wine for the Cava comes from a combination of Ramon's own vineyards and still wine producers his family has worked with for three generations. He does not disgorge until wines are ordered, seeking the elegance and complexity that comes from long lees aging, and his wines can surpass the requirements for Cava classifications by dozens of months.

**Grapes:** 100% Trepat, the native red grape of the region. A light red grape, used primarily in producing Rosado Cava.

**Soils/Climate:** Calcareous soils, lots of limestone and marine fossils. Warm with cool nights.

**Viticulture:** Conventional.

**Winemaking:** Winemaking is "natural", minus secondary fermentation (as with nearly all sparkling wine) which is inoculated.

