

JAUME GIRO I GIRO (DO Cava)



Montaner Gran Reserva 2013

50% Xarel-Lo/30% Parellada/20% Chardonnay

Aging: 50+ months on the lees

Production: 12,000 bottles

Alcohol: 11.5% Alc by Vol

Dosage: 0g/L Sugar, Brut Nature

Vineyard: Certified Organic

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: Xarel-Lo, Parellada and 10% Chardonnay (Ramon didn't like the Macabeu in 2013). In the face of climate change, Ramon feels that Chardonnay and Pinot Noir, in tiny amounts, are the saviors of Cava.

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

Viticulture: Ramon's whites are all certified organic.

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

