Winemaker: Maria Rosa Giró Ribot
Generation: 5th

GIRÓ RIBOT
vins i caves

Masia Parera Cava Brut DO

With deep roots in both the Penedès region of Spain and the Champagne region of France, the Giró Ribot's are cultured, distinguished people making cultured, distinguished wine. In the span of five generations, they have acquired a mastery of Cava, with this Brut a prime example. Delicate perlage, deep minerality, and intoxicating white flower and baby mushroom aromas make this wine memorable and delightful. Not disgorged until it is ordered, this is a serious méthode champenoise at a great value!

WINEMAKER BIOGRAPHY

With deep roots in both Catalonia, Spain and Champagne in France, Maria Giró Ribot makes wines as distinguished as her family line. In the heart of the Penedés region, she has mastered the art of Cava, producing sparklers as deliberate as they are elegant.

ENOLOGIST

Maria Rosa Giró Ribot

TASTING NOTES

Color	Light golden yellow
Nose	Mineral-driven, with hints citrus, mushroom, and white flowers
Palate	Weighty, yet with delicate perlage
Finish	Medium+ finish

VINEYARD & VINIFICATION

	12
Vineyard Location	Cava DO, Penedes
Vineyard Size	4 ha
Varietals List	50% Macabeo 30% Xarel·lo 20% Chardonnay
Farming Practices	Sustainably farmed and dry-farmed; grapes picked by hand
Elevation	175 m
Soils	Clay and limestone
Maturation Summary	In Steel for 12-15 months
In Steel	12-15 months
Alcohol	12.0 %
Acidity	4 g/liter
Residual Sugar	10 g/liter
Annual Production	30,000 bottles

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GIRÓ RIBOT

In the small town of Sant Fe del Penedès, which forms a triangle with Barcelona and Tarragona, the estate of Giró Ribot basks in the Catalonian landscape. Fittingly, the story of Maria Giró Ribot's family is just as romantic as the setting. As her grandfather wasn't the family's first-born son, under Catalan law he couldn't inherit their farm, nor their legacy of cava. Instead, he went on to marry the only daughter of a renowned spirits family in the neighboring village—and their own son, Manual Giró (Maria's father), had a storied career in that field. In 1977, Manuel returned to Sant Fe to purchase the "Masia" (rural estate) next to the same farmhouse where his dad had been born. Señor Giró passed just 1 year later, but his children, Maria and Manuel, rediscovered their roots and began producing cava once again. Thus, although it essentially skipped a generation in their family, Maria crafts her wine today in the same location as her forefathers.

Visible from the estate and protecting the Penedès from harsh winter winds, the imposing Monserrat landmass lies just to the north of Giró Ribot. To the south, the Mediterranean Sea ensures an overall mild climate—summers aren't too hot, which helps balance the modest annual rainfall. Loamy clay and limestone soils complete the trifecta, ensuring grapes with the perfect balance of ripeness and acidity. Additionally, in the case of Giró Ribot, a weave of traditional techniques in the field (including picking by hand and dry farming) and modern technology in the cellar (ie riddling with gyropallets) translates to delicate perlage, deep minerality, and subtle layers of mushroom and spring blossoms. Not disgorged until it is ordered, the Cava Brut is a serious méthode champenoise at a great value!

Giró Ribot

REGION

PENEDES

The most important production area in Catalonia, Penedès leads the pack both in terms of overall volume and its wide proliferation of varietals. Just an hour down the coast from Barcelona, this DO (Denominación d'Origen) enjoys a very Mediterranean climate, with warm summers, mild winters, and moderate rainfall during spring and autumn. Clay, sand, and limestone soils tend to be generally dry and friable, allowing root systems to dig down deep in their quest for water. Due to the array of coastal hills between Barcelona and Tarragona, meso-climates vary from site to site, allowing producers to generate a relatively wide range of wine styles. That said, Cava has long underpinned the area's success. More than 200 winemakers in Spain produce Cava, with 75% of their bubbly coming from Penedès.

Vineyards in Penedès can be divided into 3 sub-regions. The low, warmer, seaside hills (known as the Baix Penedès), the central coastal range (Medio Penedès) and the high, inland mountains, where the freshest styles are made. 80% of the DO's production is white, with the grapes Macabeo (coastal), Xarel-lo (central/inland) and Parellada (interior highlands) growing most prominently. All of these grapes are typically earmarked for Cava. When the Penedès DO was introduced in 1960, a wave of investment and positive changes followed almost immediately. In particular, the introduction of stainless steel tanks and temperature-controlled fermentations helped to usher in a brand new era of cleaner-style wines and experimentation.

CAVA DO

It is hard to compress the colorful history of Cava into just a few words! In the mid-1800s, it debuted in NE Spain as "xampán", an overt attempt to mimic Champagne; by the end of that century, the método tradicional (equivalent to France's méthode traditionelle) had been well-established and the wine took on its unique, modern form. Originally part of the Penedès appellation, it received its own DO in 1986. As with Champagne, each producer makes a particular cuvée from vineyards anywhere within the (rather large) demarcated zone. Unlike Champagne, which has a single, smaller AOC assigned to it, Cava may today be produced in 8 different Spanish "autonomies". That said, the vast majority hails from Catalunya, with 75% of the total coming from Penedès, where Cava was first created.

Known as "the big 3", the grapes which most often comprise Cava are Macabéo, which contributes freshness and acidity to the wine; Xarel-lo, the thick-skinned grape providing backbone and structure; and Parellada, which lends its floral fragrance and ripe, balancing fruit. Essentially, this trio is to Cava what Chardonnay and Pinot Noir are to Champagne. That said, Chardonnay, among others, is increasingly being used in the Cava DO to create ageable sparkling wine that spends more time on the lees and winds up showcasing additional notes of baked apple and almond. While no red grapes may be added to white Cava, it's common to see Garnacha, Monastrell, and even Pinot Noir added in the case of rosés. To qualify for the DO, all Cava must be made in the traditional method, then age on the lees (in the bottle) for a minimum of 9 months; 15 months are required for Reservas and 24 months for Gran Reservas.