



IPO WINES

COUNTRY
Spain

REGION
Catalonia

APPELLATION
Penedés

SOIL TYPE
clay, limestone and sand

VARIETAL(S)
10% Parellada
10% Chardonnay
40% Xarel-lo
40% Macabeu

FARMING
Traditional

WINEMAKER
Manel Martínez

2022 L`Origan Aire Brut

IMPORTED BY Vila Viniteca

ABOUT THE PRODUCER

In 1998 Manel Martínez, with his son Carlos, started up the L'Origan project, an exclusive and elegant cava that has its origins in 1906. That year the first underground cellar in Sant Sadurní d'Anoia was built, which led to one of the first wineries. The cellar is 1,286 m2, from which 928 are underground corridors with vaulted ceilings. Cuvées are produced using stainless steel tanks of 5,000, 1,000 and 3,000 litres. Some base wines are fermented in French oak barrels. The underground natural conditions contributes to maintain a stable temperature of 18°C, absolute darkness, absence of noise and vibration, in order that future cava ages in perfect conditions. One of the underground corridors is exclusively dedicated to the ageing of different vintages and blends in magnum bottles, to be used for future editions. In 2010 Aire de L'Origan brut nature appeared, a millesimé cava.

WINE NOTES

Vineyards between 20 to 50 years old, located in Alt Penedés area. Aged in the traditional method-contact with the lees for 24 months in the cellar with regular riddling. Between 6 and 8 g/L of added sugar.

"It has a beautiful straw yellow color with silver reflections and fine bubbles. The nose is elegant and fresh, with exquisite notes of white fruit and citrus. We also find aromas of freshly baked brioche and yeast, a delicious hint of almonds and fennel. On the palate, the fine, abundant bubbles melt into a creamy texture that envelops in the mouth in an unctuous way. A good freshness gives that perfect balance and intensifies the aromas of stone fruit and white flowers." - Uvas Felices

Perfect to pair with appetizers, seafood and fish with light sauces, white meats and moderately sweet desserts.

