



L'ORIGAN

Winemaker: Manel Martínez

Denomination of Origin: D.O. Cava

Area: Sant Sadurní d'Anoia

Region: Penedès (Barcelona)

Other wines elaborated: Aire Rosé Brut Nature, L'O de L'Origan Brut Nature, L'O de L'Origan Brut Nature Magnum, L'O de L'Origan Rosé and L'O de L'Origan Rosé Magnum



AIRE BRUT NATURE

Vintage: 2021

Type of wine: sparkling white

Grape variety: 45% Macabeu, 35% Xarel·lo, 10% Parellada and 10% Chardonnay

Grape provenance: Macabeu from a vineyard in Lavern, Xarel·lo from a vineyard in Can Bas, Parellada from a vineyard in Can Rosell de la Serra and Chardonnay from a vineyard in Sant Quintí de Mediona; in the Alt Penedès area (Barcelona).

Altitude: 180 and 320 m

Type of soil: clay, limestone and sand

Age of the vines: between 20 and 50 years old

Plantation density: 7,500 vines per hectare

Harvest: hand-picked

Winemaking: traditional method. Fermentation of the base wine in stainless steel tank.

Tirage: February of 2022

Bottle Ageing: aged in contact with the lees for 24 months in the cellar with regular riddling.

Alcohol: 12% Abv.

Production: 11,958 bottles

Tasting notes: 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 such as Blanquilla pear and Golden apple, and citrus such as lemon. 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 palate in an unctuous way. A good freshness gives that perfect balance and intensifies the aromas of stone fruit, Granny Smith apples and white flowers.

Food pairing: perfect to pair with appetizers, seafood and fish with light sauces, white meats and moderately sweet desserts.

Temperature of service: between 6 and 8 °C

Recommended glass: Riedel Veritas Champagne Glass



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AIRE ROSÉ BRUT NATURE

Vintage: 2021

Type of wine: sparkling rosé

Grape variety: 98% Pinot Noir and 2% Xarel·lo

Grape provenance: Torrelavit and Can Bas

Altitude: 180 and 320 m

Type of soil: clay, limestone and sand

Age of the vines: between 18 and 50 years old

Plantation density: 7,500 vines per hectare

Harvest: hand-picked

Winemaking: traditional method. Fermentation of the base wine in stainless steel tank.

Tirage: March of 2022

Bottle Ageing: aged in contact with the lees for 32 months in the cellar with regular riddling.

Alcohol: 12% Abv.

Production: 10,016 bottles

Tasting notes: It has a salmon pink color with slight bright copper reflections. On the nose, it is clear and fruity, with red and forest fruit such as currants and raspberries, candied fruit, soft hints of aniseed and pastry notes. The palate is direct and expressive, with a creamy and pleasant bubble, giving rise to delicious notes of red fruits and toasted bread that blend with intense citrus touches, which make it refreshing. It has a slightly bitter final that lengthens the passage through the mouth.

Food pairing: ideal to pair with appetizers, summer salads, smoked salmon, sushi, hard cheeses and even desserts with berries.

Temperature of service: between 6 and 8 °C

Recommended glass: Riedel Veritas Champagne Glass



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L'O DE L'ORIGAN BRUT NATURE

Edition: 14

Type of wine: sparkling white

Grape variety: 40% Xarel·lo of 2017, 40% Macabeu of 2017, 10% Parellada of 2017, 5% Chardonnay of 2014 aged in magnum bottles for 40 months, and 5% Chardonnay of 2012 aged for 5 months in François Freres 'Exclusifs' oak barrels and then 59 months in magnum bottles

Grape provenance: Can Bas, Lavern, Can Rosell de la Serra and Sant Quintí de Mediona

Altitude: 180 and 320 m

Type of soil: clay, limestone and sand

Age of the vines: between 18 and 50 years old

Plantation density: 7,500 vines per hectare

Harvest: hand-picked

Winemaking: traditional method. Fermentation of the base wine in stainless steel tank.

Tirage: March of 2018

Alcohol: 12% Abv.

Production: 5,611 bottles

Tasting notes: It has a nice golden color with light reflections of old gold and a very fine bubble. On the nose, it is intense and complex, with a wide range of aromas of ripe white fruits such as apples and pears, candied fruits such as dried apricots and raisins, syrup and notes of toasted bread, vanilla and a subtle hint of Tatin cake. On the palate, it is intense and pleasant with a delicate and well-integrated bubble that flows across the palate with good creaminess. The finish is fresh and balanced with delicious aromas of white fruits, exotic fruits, ginger, roasted nuts and a slight touch of brioche that leaves a very pleasant sensation.

Food pairing: ideal with Iberian ham, white meats, fish or meat rices, even sweet desserts.

Temperature of service: between 6 and 8 °C

Recommended glass: Riedel Veritas Champagne Glass



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L'O DE L'ORIGAN ROSÉ

Edition: 5

Type of wine: sparkling rosé

Grape variety: 45% Pinot Noir of 2008, 45% Pinot Noir of 2007 aged in magnum bottles for 2 years, 5% Chardonnay of 2006 aged in magnum bottles for 3 years, 5% Chardonnay of 2006 aged for 5 months in Boutes 'Sélection' oak barrels and then 2 years in magnum bottles

Grape provenance: Lavern, Can Bas, Can Rosell de la Serra and Sant Quintí de Mediona

Altitude: 180 and 320 m

Type of soil: clay, limestone and sand

Age of the vines: between 18 and 50 years old

Plantation density: 7,500 vines per hectare

Harvest: hand-picked

Winemaking: traditional method. Fermentation of the base wine in stainless steel tank.

Tirage: March of 2009

Alcohol: 12% Abv.

Production: 13,185 bottles

Tasting notes: a seductive pale salmon pink colour with hints of copper and a fine bubble. The nose is fragrant with hints of small berries such as gooseberry, and with predominant lactic hints, walnuts, sweet spices such as licorice stick, and also smoked and toasted hints. On the palate, it has a voluminous bubble that gives body and silkiness to the wine, and a good freshness that balances the ensemble. A long finish with hints of nuts, marzipan and aging notes.

Food pairing: perfect gastronomic cava to accompany meticulous elaborations based on cold starters such as mackerel carpaccio with vinaigrette, fish preparations and raw meats or slowly stewed poultry.

Temperature of service: between 6 and 8 °C

Recommended glass: Riedel Veritas Champagne Glass



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L'O DE L'ORIGAN BRUT NATURE MAGNUM

Edition: 2

Type of wine: sparkling white

Grape variety: 30% Xarel·lo of 2004, 20% Macabeu of 2000, 20% Macabeu of 2004 aged for 5 years in magnum bottles, 15% Chardonnay of 2002 aged for 3 years in magnum bottles, 10% Parellada of 2004 i 5% Chardonnay of 2002 aged for 6 months in French oak barrels and then 3 years in magnum bottle

Grape provenance: Lavern, Can Bas, Can Rosell de la Serra and Sant Quintí de Mediona

Altitude: 180 and 320 m

Type of soil: clay, limestone and sand

Age of the vines: between 18 and 50 years old

Plantation density: 7,500 vines per hectare

Harvest: hand-picked

Winemaking: traditional method. Fermentation of the base wine in stainless steel tank.

Tirage: March 2005

Alcohol: 12% Abv.

Tasting notes: It has a nice golden color with light reflections of old gold and a very fine bubble. On the nose, it is intense and complex, with a wide range of aromas of ripe white fruits such as apples and pears, candied fruits such as dried apricots and raisins, syrup and notes of toasted bread, vanilla and a subtle hint of Tatin cake. On the palate, it is intense and pleasant with a delicate and well-integrated bubble that flows across the palate with good creaminess. The finish is fresh and balanced with delicious aromas of white fruits, exotic fruits, ginger, roasted nuts and a slight touch of brioche that leaves a very pleasant sensation.

Food pairing: ideal with Iberian ham, white meats, fish or meat rices, even sweet desserts.

Temperature of service: between 6 and 8 °C

Recommended glass: Riedel Veritas Champagne Glass



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L'O DE L'ORIGAN ROSÉ MAGNUM

Edition: 1

Type of wine: sparkling rosé

Grape variety: 60% Pinot Noir of 2004, 30% Pinot Noir of 2003 aged in magnum bottles for 2 years, 5% Chardonnay of 2002 aged in magnum bottles for 3 years, 5% Chardonnay of 2002 aged for 5 months in Boutes 'Sélection' oak barrels and then 2 years in magnum bottles

Grape provenance: Torrelavit and Sant Quintí de Mediona

Altitude: 180 and 320 m

Type of soil: clay, limestone and sand

Age of the vines: between 18 and 50 years old

Plantation density: 7,500 vines per hectare

Harvest: hand-picked

Winemaking: traditional method. Fermentation of the base wine in stainless steel tank

Tirage: May 2005

Alcohol: 12% Abv.

Production: 600 magnum bottles

Tasting notes: a seductive pale salmon pink colour with hints of copper and a fine bubble. The nose is fragrant with hints of small berries such as gooseberry, and with predominant lactic hints, walnuts, sweet spices such as licorice stick, and also smoked and toasted hints. In the mouth it has a voluminous bubble that gives body and silkiness to the wine, and a good freshness that balances the ensemble. A long finish with hints of nuts, marzipan and aging notes.

Food pairing: perfect gastronomic cava to accompany meticulous elaborations based on cold starters such as mackerel carpaccio with vinaigrette, fish preparations and raw meats or slowly stewed poultry.

Temperature of service: between 6 and 8 °C

Recommended glass: Riedel Veritas Champagne Glass
