



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: 2022

Type of wine: sparkling white

Grape variety: 40% Macabeo, 40% Xarel·lo, 10% Parellada and 10% Chardonnay

Grape provenance: Macabeo 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 2023

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

Alcohol: 12% Abv.

Production: 45.789 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 and citrus. We also find aromas of freshly baked brioche and yeast, 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.

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: 2023

Type of wine: sparkling rosé

Grape variety: 100% Pinot Noir

Grape provenance: Torrelavit

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: February of 2024

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

Alcohol: 12% Abv.

Production: 10,164 bottles

Tasting notes: Salmon colour with light, bright copper highlights. The nose is dominated by red fruits such as currants and raspberries, along with candied fruit and intense pastry notes. On the palate, it stands out for its well-integrated bubbles and a creamy texture that envelops the palate.

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: 15

Type of wine: sparkling white

Grape variety: 35% Xarel·lo of 2019, 35% Macabeo of 2019, 20% Parellada of 2019, 5% Chardonnay of 2016 aged in Magnum bottles for 40 months, and 5% Chardonnay of 2016 aged for 6 months in François Freres 'Exclusifs' oak barrels and then 34 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 20 and more than 50 years old

Plantation density: 7,500 vines per hectare

Harvest: hand-picked

Winemaking: traditional method. Constant movement during foam acquisition on desks (6 months).

Aged: Coupage on March 2020

Alcohol: 12% Abv.

Production: 5,239 bottles

Tasting notes: It has a beautiful golden colour with subtle old-gold highlights and a very fine, persistent bubble. On the nose, it is intense and complex, offering a broad spectrum of aromas ranging from ripe white fruits such as pear and tropical fruits like pineapple to fresh hints of fennel, complemented by notes of toasted bread and vanilla. On the palate, it is intense and well-balanced, with a delicate, finely integrated mousse that glides smoothly across the palate, providing a creamy texture. The finish is fresh and harmonious, leaving a long-lasting and highly pleasant impression.

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 pair with 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% Macabeo of 2000, 20% Macabeo of 2004 aged for 5 years in magnum bottles, 15% Chardonnay of 2002 aged for 3 years in magnum bottles, 10% Parellada of 2004 and 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 mouth 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. 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 pair with 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
