

# GIRÓ RIBOT

PENEDES, SPAIN



Giró Ribot is Spain's preeminent family owned and operated producer of Cava. The Giró Ribot portfolio encompasses two distinct brands: Cava Paul Cheneau and Cava Masia Parera.

The ancestors of the Giró Ribot family, a noble lineage, are closely tied to the Penedès region by bonds which go back over several generations of wine, Cava and spirit producers. The symphonic nature of this union has been key to the development of both Paul Cheneau and Masia Parera.

The Paul Cheneau line can be best described as elegant Spanish sparkling Cavas with French influence of styling. Masia Parera is an elegant, traditional Spanish sparkling Cava which harnesses the best attributes of the Penedès region, producing wines of the highest quality, true to the character of the region. Both Paul Cheneau and Masia Parera are classically traditional in their methods of production as well as in the grape varieties used.

Giró Ribot is situated at the heart of the Appellation d'Origine Penedès. This beautiful area of Catalonia, halfway between the cities of Barcelona and Tarragona, is bordered to the south by the Mediterranean Sea and to the north by the spectacular and remarkable solid mass of Montserrat.



Around 26,000 hectares of natural paradise, witness to a long and noble historical tradition and a place where climatic and topographical conditions come together to form an ideal environment for cultivating and producing wines of the highest quality.

The geographic area of the Penedès is especially propitious for the cultivation of the vine. While the solid mountain mass of Montserrat protects it from cold north winds, the proximity of the sea ensures mild temperatures. In addition, this Appellation d'Origine enjoys a typically Mediterranean climate. The winters are mild, the summers only moderately hot and there is not too much rain.

The winery owns 100 hectares of vineyards of the indigenous Macabeo, Xarello and Parellada grapes, with which Cavas are produced. The harvest is still hand picked. Second fermentation taking place in the bottle in strict accordance with the Traditional Method.

## CAVAS

Paul Cheneau Reserve  
Paul Cheneau "Lady of Spain"

# GIRÓ RIBOT

Penedes, Spain



## Paul Cheneau Reserva Brut Blanc de Blancs

### THE VINEYARD

Giró Ribot is Spain's preeminent family owned and operated producer of Cava. The ancestors of the Giro Ribot family, a noble lineage, are closely tied to the Penedès region by bonds which go back over several generations of wine, Cava and spirit producers. The symphonic nature of this union has been key to the development of Paul Cheneau. The Paul Cheneau line can be best described as elegant Spanish sparkling Cavas with French influence of styling. Paul Cheneau is classically traditional in their methods of production as well as in the grape varieties used.

### HARVEST & AGEING

The winery owns 100 hectares of vineyards of the indigenous Macabeo, Xarello and Parellada grapes, with which Cavas are produced. The harvest is hand picked in September/October. Wines destined for Cava will form part of the tirage mixture consisting of selected yeasts and sugar which, once in the bottle will generate second fermentation in strict accordance with the Traditional Method. The first fermentation is very slow and at low temperature in order to assist the generation of secondary aromas. It is only after a lengthy ageing period that the disgorgement of Paul Cheneau will take place releasing its aromas and bouquet to full satisfaction. Aged in bottle for 2 years.

### WINEMAKER'S NOTES

Straw-colored with greenish tints, and with a steady effervescence and a formation of small bubbles which generate a gentle crown. Subtle and delicate, floral, with light toasty notes and recall of dry fruits. Touch of dried herbs. It is appetising, fruity, well structured, rich and mature in the mouth. A slightly toasted background flavor with pleasant traces of lees. Altogether elegant. Lingering and strong.

Grape Varieties: 45% Macabeo, 40% Xarello and 15% Parellada

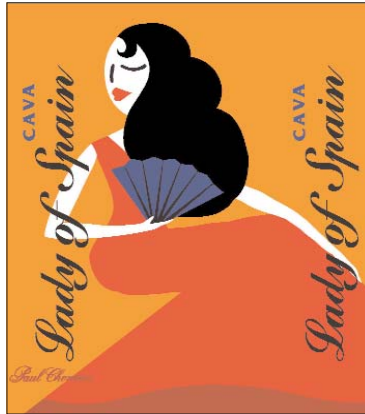
Appellation: D.O. Cava (Penèdes)

Finished Alcohol: 12.0%



# GIRÓ RIBOT

Penedes, Spain



## Paul Cheneau Lady of Spain Brut

### THE VINEYARD

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### HARVEST & AGEING

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### WINEMAKER'S NOTES

Pale color, translucent, with greenish tints, and with a steady effervescence and a formation of small bubbles which generate a gentle crown. Fine, delicate and very clean, with lightly toasted pastry notes and syrupy fruits. Fresh and fruity, well structured, crispy, balanced carbonic and good persistence. Light recall to pastry and fresh fruits. Altogether elegant and lively. Perfect harmony alcohol/acidity. Long after taste.

Grape Varieties: 45% Macabeo, 40% Xarello and 15% Parellada

Appellation: D.O. Cava (Penédes)

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Pasternak Wine Imports . (800) 946-3110 . [www.pasternakwine.com](http://www.pasternakwine.com)

# TOP SPANISH VALUE BRAND OF THE YEAR

*Paul Cheneau*

PENEDES, SPAIN

*As seen in...*

**Wine&Spirits**



**Paul Cheneau**

**What:** Vigorous Cavas with fresh juicy flavors and rich textures.

**Standout:** The lively Blanc de Blancs' a juicy and pear-inflected blend of macabeo, xarel-lo and parellada, with a creamy texture and just a hint of bitter almond.

**Where:** Cava country, the Penedès, Spain.

**When:** With their modest alcohol and sunny fresh flavors, these are the ideal wines to pack for a Sunday picnic in the park.

# PAUL CHENEAU

Brut Blanc de Blancs Reserva NV  
Penedes, Spain



87

pts



AS SEEN IN...

WINE ENTHUSIAST  
MAGAZINE

*A mellow nose includes aromas of applesauce and peach. The palate is clean, smooth and round, with standard green apple and fresh apricot flavors. Turns slightly sweet on the finish, but maintains a crisp edge throughout.*

*-M.S. - December 15, 2011*



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# PAUL CHENEAU CAVA BRUT “LADY OF SPAIN” PENEDES, SPAIN



*As seen in...*



**87** pts.

*“Aromas of apple cider and mild spice get it going in a good direction, and this colorfully packaged cava does pretty well in the mouth, where the texture is on the soft side and the flavors of apple and orange run a bit sweet...good, fluffy and yeasty.”*

*December 15, 2010*