



## IPO WINES

**COUNTRY**  
Spain

**REGION**  
Catalonia

**APPELLATION**  
Penedés

**SOIL TYPE**  
clay, limestone, sandy

**VARIETAL(S)**  
5% Chardonnay Barrel  
10% Chardonnay  
15% Parellada  
30% Macabeu  
40% Xarel-lo

**FARMING**  
Traditional

**WINEMAKER**  
Manel Martínez

# NV L`O de L'Origan Brut Nature

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 m<sup>2</sup>, 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

During 60 months in caves with regular riddling to enhance lees contact. Fine, elegant, and persistent bubbles in the glass. Delicate nose with aromatic nuances contrasting with structure and a solid but harmonious mousse in the palate over a creamy and fresh citric background that adds depth. Sophisticated, aged, premium, uniqueness.

