



PAUL CHENEAU

PENEDÈS, SPAIN



Giró Ribot is Spain's preeminent family-owned and operated producer of Cava. The ancestors of the Giró Ribot family, a noble lineage, are closely tied to the Penedès region, which go back several generations of wine, Cava and spirit producers. The Paul Cheneau line can be best described as elegant Spanish sparkling Cavas with French influence of style. Paul Cheneau is 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 Montserrat mountain range.

- The climatic and topographical conditions of Catalonia come together to form an ideal environment for cultivating and producing wines of the highest quality. While the solid mountain mass of Montserrat protects it from cold north winds, the proximity of the sea ensures mild temperatures. In addition, Penedès enjoys a typically Mediterranean climate. The winters are mild, the summers are moderately hot and rainfall is limited.
- The winery owns 247 acres of vineyards of the indigenous Macabeo, Xarel·lo and Parellada grapes, with which Cavas are produced.
- Siblings Maria Rosa and Eduardo Giró run the estate today. Their family's history traces back to the sixteenth century in the Penedès region.
- The cellars at Giró Ribot combine tradition and state-of-the-art technology in order to achieve the best quality for their products. Presses are located in an underground cellar in order to preserve their natural freshness when obtaining the must. The advanced technology of the presses allows the pressing to be done at a very low pressure in order to obtain the free-run juice.



MARIA ROSA
PROPRIETOR, GIRÓ RIBOT

- Brut Reserva Guarda Superior
Blanc de Blancs
- Brut Guarda Blanc de Blancs
- Brut Rosé Guarda
- Lady of Spain Brut

PAUL CHENEAU



PAUL CHENEAU



PAUL CHENEAU

BRUT RESERVA GUARDA SUPERIOR BLANC DE BLANCS

Penedés, Spain

- 45% Macabeo, 40% Xarel-lo, 15% Chardonnay
- The Paul Cheneau line can be best described as elegant Spanish sparkling Cavas with French influence of styling
- After a careful selection of estate grapes, primary fermentation takes place in stainless steel tanks between 54-57°F for several days
- The wine undergoes second fermentation in the bottle, per Cava DO laws
- A particular strain of yeast is used to increase the mannoprotein content (protein compounds which are naturally released during the latter stages of fermentation) in the Cava in order to achieve a velvety and creamy mouthfeel
- The Cava ages on the lees in bottle between 12-15 months
- Fine and constant bubbles form a great rosary on the top of the glass; a nose of wild meadow flowers, light fruit aromas and subtle autolytic undertones
- The palate is fresh with good acidity; Balanced with very subtle floral undertones and flavors of creamy pastries; Nice lively finish, lingering on the palate



PAUL CHENEAU

BRUT GUARDA BLANC DE BLANC

Penedés, Spain

- 45% Macabeo, 40% Xarel-lo, 10% Chardonnay, 5% Parellada
- Penedès is the most important viticultural area in Catalonia, northeastern Spain, in terms of both volume produced and the diversity of wine styles
- Estate grapes are carefully selected, then primary fermentation takes place in stainless steel tanks at low temperatures between 54-57°F for several days
- The wine undergoes second fermentation in the bottle, per Cava DO laws
- A particular yeast is used in the Cava to increase the protein compounds which are naturally released during the latter stages of fermentation, to achieve a velvety and creamy mouth feel
- Ages on the lees in bottle between 12-15 months
- Fine and constant bubbles; aromas of wild meadow flowers, light fruit aromas and subtle autolytic undertones
- The fresh palate has good acidity and balanced with very subtle floral undertones and creamy pastry flavors; Lively finish, lingers long on the palate



PAUL CHENEAU

BRUT ROSÉ GUARDA

Penedés, Spain

- 70% Garnacha, 30% Pinot Noir
- Paul Cheneau is classically traditional in their methods of production as well as in the grape varieties used
- Hand-picked grapes are sourced from an average of 25-30-year-old vineyards
- The de-stemmed grapes undergo cold soak for several hours in order to maximize the primary aromas
- Primary fermentation takes place in stainless steel tanks at a very low temperature between 54-57°F for several days; The wine undergoes second fermentation in the bottle, per Cava DO laws.
- To increase the mannoprotein content (protein compounds naturally released during the latter stages of fermentation) a particular strain of yeast is used in the Cava, to achieve creaminess and velvetiness
- The Cava ages on the lees in bottle for 10-12 months
- Well-developed small and constant bubbles forming a gentle rosary; Intense notes of fresh red fruits, dried berries, with subtle fragrances of fresh strawberries
- On the palate this cava explodes with juicy red fruit flavors; Rich, lively and well-balanced; Lingering and pleasant after taste with an elegant lively finish



PAUL CHENEAU

LADY OF SPAIN BRUT

Penedés, Spain

- 50% Macabeo, 30% Xarel-lo, 20% Parellada
- Penedès DO covers dry, sweet and sparkling styles but the vast majority of vineyards are dedicated to Cava
- After a careful selection of estate grapes, primary fermentation takes place in stainless steel tanks at a very low temperature between 54-57°F for several days; The wine undergoes second fermentation in the bottle, per Cava DO laws.
- To increase the protein compounds which are naturally released during the latter stages of fermentation, a certain strain of yeast is used in the Cava in order to achieve a creamy and velvety mouthfeel
- Ages on the lees in bottle between 12-15 months
- A steady effervescence and small bubbles which generate a gentle crown; Fine, delicate and very clean, with lightly toasted pastry notes
- Fresh and fruity, well structured, crispy, balanced carbonic and good persistence; Light hints of pastry and fresh fruits, altogether elegant and lively
- Perfect harmony alcohol/acidity; Long after taste



TAUB FAMILY SELECTIONS



TaubFamilySelections.com



@TaubFamilySelections



@TaubFamilySelections



@TaubFamilySelections



@TFSelections