



L'ORIGAN Aire Cava Rosé Brut Nature



REGION/ ORIGIN	Penedès (Sant Sadurni) Cava D.O.	WINEMAKER	Carlos Martínez
VINTAGE	2019	WINERY ESTABLISHED	1998
VARIETALS	98% Pinot Noir, 2% Xarel.lo,	VINEYARD(S)	Torrelavit & Can Bas
ALCOHOL	12.29%	AGE OF VINEYARD(S)	18 - 50 years
FERMENTATION	Stainless steel	SOIL TYPE	Clay, Limestone, Sand
AGING	26 months (hand-riddled)	ELEVATION	180 & 320 meters
BARREL TYPE/ YEARS IN USE	No barrel Traditional Method	FARMING METHODS	Organic
FILTER/ FINING	None	HARVEST DATE	September/October
TOTAL SULFUR RS	83 mg/l .9 g/l	PRODUCTION	10,678 bottles

*The L'Origan winery is located in the oldest underground cellar in Sant Sadurni d'Anoia (built in 1906)
It covers 1,285 square meters, 928 of which are vaulted galleries that were cut out by hand*

The L'Origan estate was created in 1998, as a joint venture between Manual Martinez and his son Carlos, and the Uvas Felices group who is always looking to find exceptional people making exceptional wines. The name is inspired by the revolutionary perfume creator Francois Coty, because the intent was always to create only the best, most fragrant and elegant of Cava. The bottle shape is beautiful and unique, reminiscent of a perfume bottle, and the emblem is of the aromatic herb oregano. The wines are aged in the oldest cellar in all of Sant Sadurni d'Anoia, built in 1906, covering 1,285 square meters (928 of which are vaulted galleries cut out by hand). These sparkling wines are only Brut Nature, as nothing ever sees a dosage, and the aging regimens for the L'O wines are extreme and long lasting, while the Aire wines are younger and fresher in style, yet remarkably complex and elegant which lives up to the estate's philosophy and standards.

Aire (Air) intends to live up to its name, as a complex yet drinkable sparkling wine that is fresh, light, and as easy as 'Air'

The 2019 L'Origan 'Aire' Cava Brut Nature Rosado was hand-picked from two lovely vineyards around Sant Sadurni called Torrelavit and Can Bas. With soils of clay and limestone, the grapes for this blend are predominately Pinot Noir, as well as a splash of Xarel.lo, which come to the old cellar for fermentation in stainless steel. In the March after the harvest, the tirage takes place and the wine is moved to bottle with yeast and sugar to start its aging and secondary fermentation. After a long 26 months rest, and then traditional hand-riddling, this rosé was disgorged in May with no dosage. The wine's color in the glass is salmon pink and has small defined bubbles that are consistent and gorgeous. The aromatics are fresh and fruity, with redcurrants and berries at the forefront, but with hints of spice and aniseed right behind. In the mouth, this pink sparkling is direct and expressive, with persistent bubbles, delicious red fruits, toast, and a bit of almond on the long finish.