

L'ORIGAN Bocchoris Cava Brut Nature



REGION/ ORIGIN	Penedès (Sant Sadurni) Cava D.O.	WINEMAKER	Carlos Martínez
VINTAGE	NV	WINERY ESTABLISHED	1998
VARIETALS	40% Macabeu, 40% Xarel.lo, 20% Parellada	VINEYARD(S)	Purchased fruit
ALCOHOL	11.5%	AGE OF VINEYARD(S)	15 – 30 years
FERMENTATION	Stainless steel	SOIL TYPE	Clay, Limestone, Sand
AGING	12 months	ELEVATION	180 & 320 meters
BARREL TYPE/ YEARS IN USE	No barrel Traditional Method	FARMING METHODS	Sustainable
FILTER/ FINING	None	HARVEST DATE	September/October
TOTAL SULFUR RS	102 mg/l .27 g/l	PRODUCTION	12,523 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 Manuel 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. The Bocchoris range is exceptional value with phenomenal quality.

Bocchoris was a name that the ancient Greeks gave an Egyptian king from the XXIV dynasty. He ruled from 725 to 720 BC

The Bocchoris Cava Brut is made at the hand of Carlos Martinez, the phenomenal Cava maker of the esteemed L'Origan wines. This very traditional blend of Macabeu, Xarel.lo, and Parellada comes from a range of vineyards that are 15 to 30 years in age. After fermentation in steel tank, the wine goes through the traditional method, yet as is the style and signature of Carlos, it sees no dosage following its 12 months on the lees in bottle and disgorgement, finishing as a bone-dry Cava Brut Nature. The result is young and fresh, with bright apple fruit on the nose, hints of white flowers, and fresh lime. The palate has a lovely mousse, giving enjoyable texture to the tree fruits that are very expressive, alongside of a mineral edge that accompanies ample acidity. A perfect value Cava that will pair with most any occasion.