

L'ORIGAN

Bocchoris Cava Brut Nature Rosé



REGION/ ORIGIN	Penedès (Sant Sadurni) Cava D.O.	WINEMAKER	Carlos Martínez
VINTAGE	NV	WINERY ESTABLISHED	1998
VARIETALS	50% Monastrell, 30% Garnacha, 20% Trepat	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	57 mg/l 1.1 g/l	PRODUCTION	6,753 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. 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 Brut Nature Rosé is a remarkably expressive example of the red grapes that grow in Cava country, giving a perfect dark pink color to lay beneath the topper of soft and creamy bubbles. The blend of Monastrell, Garnacha, and Trepat, leans towards an older style of Cava, showcasing more layers of complex fruit from these 20 30-year-old vines. After a traditional method of sparkling production (Method Champenoise), this wine aged on the lees for 12 months before disgorgement, and did not see a dosage, so it is a true, bone-dry Brut Nature. The nose is very expressive, with notes of currants, raspberries, rose pedals, and bread, and leads to a luscious mouth feel with dark berry fruit, flower tones, a bit of spicy earth, and a refreshing acidity that makes the wine go down very easy. A perfect bubbly to enjoy as an aperitif on a patio, with some firm cheeses and an assortment of salumi's and meats.