



L'ORIGAN Aire Cava Brut Nature



REGION/ ORIGIN	Penedès (Sant Sadurni) Cava D.O.	WINEMAKER	Carlos Martínez
VINTAGE	2019	WINERY ESTABLISHED	1998
VARIETALS	48% Macabeu, 38% Xarel.lo, 12% Parellada, 12% Chardonnay	VINEYARD(S)	Lavern, Can Bas, Can Rosell, & Sant Quinti
ALCOHOL	11.48%	AGE OF VINEYARD(S)	20 - 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	25 mg/l .8 g/l	PRODUCTION	35,116 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 comes from small plots around the Sant Sadurni area, of only exquisite fruit to make this traditional blend of Xarel.lo, Macabeu, Parellada, and Chardonnay. The grapes are kept cold before pressing into stainless steel for fermentation, and the tirage took place in March to move the wine into bottle with yeast and sugar to start the prise de mousse and second fermentation. After 26 months in the cellar, and authentic hand riddling, the sparkling wine was disgorged in May of 2022 with no added dosage. The finished wine comes into the glass with beautiful bubbles, and a straw yellow color. Quite elegant on the nose, it is aromatically exquisite with notes of golden apples, white pears, and lemon, complimented by fresh brioche, hazelnuts, almonds and hints of fennel. The mouth is quite creamy in texture, backed with vibrant freshness and acidity, and balanced with intense apricot, white flowers, and licorice root.