

# PINORD

## PRESS RELEASE

### New Cava Brut Nature Rima 32 Vintage 2005

**Pinord Wineries** present their **Cava brut Nature Rima 32**, the first cava in the winery to be elaborated with grapes of the pinot noir variety, one of the best and most refined international varieties which originated in the Bourgogne region of France.

To produce the exceptional **Rima 32**, two varieties of wine were used. One was the white Pinot Noir and the other the Chardonnay 2005 vintage. Once the *coupage* was carried out the *tirage* took place in February 2006. The result is a cava of 20 months.

The Rima 32 bottle has a character of its own. For this magnificent beverage Pinord decided on an amber glass bottle in a stately and elegant design which combines the contrasting colours black and orange. The circular orange label blends into the dark cape that covers the neck of the bottle and is held in place by a velvet braid. The whole effect is of select sobriety and the bottle comes in an elegant box in the same design.

#### **Tasting note**

##### Aspect:

Attractive yellow colour with hints of grey. It is very bright and the bubbles ascend gently to form a compact crown.

##### Aroma:

A very complex aroma, strong and intense. It reminds the drinker of fruits like apple or apricot and also tropical fruits. There are tertiary hidden aromas reminiscent of the time in the cask. These are light but increase with time.

##### Taste:

At first the drinker experiences a splendid explosion of bubbles in the mouth. It is refreshing but at the same time boasts the body and persistence which give it personality and prestige. The combination of the two varieties have undoubtedly given it the harmony it exudes.

#### **Pairing**

It is ideal with meat dishes prepared in mild sauces, such as duck Magret in raspberry sauce; fish tartar or tuna Carpaccio. For dessert it is the height of sophistication when combined with dark chocolate.

Vilafranca del Penedès, 27th. November, 2007