



Type Still, dry white wine D.O. Penedès **Harvest** By hand from the mid-August until the end of September

Grape Varieties 50% Xarel·lo 30% Macabeo 15% Parellada 5% Chardonnay

Winemaking Process The handpicked grapes come from low-yielding vines & specific plots destined for the production of our white wines. Gentle whole bunch pressing is followed by the yeast fermentation in small stainless steel tanks at a very low temperature between 12-14 °C for aprox. one month

Service Temperature Between 6 - 8 °C

Sensorial Analysis

Appearance Pale, straw yellow color with shiny grass -green undertones

Nose Beautifully fragrant wine with rich aromas of freshly cut green apple apricot, peach and tropical fruits wrapped in lemon blossom perfume.

Palate Citrus rind and grapefruit lead the palate to the overall fine yet textural journey. Faint nuances of white fruits and green apples. The light effervescence accompanies its refreshing character. Lovely medium-bodied wine with zesty acidity and lingering finish

Food Matching Its fresh and cheerful character makes this an all-purpose wine for any occasion. It is specially recommended for all kind of fish, shellfish and fresh salads. It may also perfectly accompany Spanish Paella or all kinds of Sushi or Tempuras. This wine should be served in the year of its bottling to ensure all its fabulous & unique freshness

Technical Analysis	Alcohol Content	11,5 % vol.
	Total Acidity	4,0 g/l. ATS / 6,1 g/l. ATT
	Total Sugars	1,5 g/l.

Awards

2012	International Wine Challenge Catavinum	Silver Medal
2013	International Wine Challenge Catavinum	Silver Medal
2014	International Wine Challenge Catavinum	Silver Medal
2015	International Wine Challenge Catavinum	Silver Medal
2017	Gilbert Gaillard Contest	Gold Medal



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GIRÓ RIBOT KARAMBA

Blanc de Blancs

750 ml - ALC. 11,5% VOL

CONTIENE SULFITOS - CONTAINS SULFITES

CONTIENT DES SULFITES - ENTHÄLT SULFITE

Embotellado por Giró Ribot S.L.

Finca el Pont s/n.

Santa Fe del Penedès 08792ES

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R.E. 8B



6 - 8° C