

O.R.

ORIOLO ROSSELL



WINEGROWERS SINCE 1637

CAVA

Oriol Rosell
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1637



WELCOME TO CAVAS ORIOL ROSSELL,
A SMALL FAMILY COMPANY , DEDICATED TO THE
PRODUCTION OF QUALITY WINES AND CAVAS MADE
EXCLUSIVELY FROM GRAPES GROWN ON OUR
85-HECTARE ESTATE.

THE SECRET OF OUR CELLAR IS TO CARE FOR
AND RESPECT THE ENVIRONMENT AS WELL AS OUR
WINEGROWING TRADITIONS HANDED DOWN FROM
GENERATION TO GENERATION.

Tradition



References to the surnames of “Cassanyes” and “Rossell” can be found in family documents dating back to 16th century.

The lineages came together in 1811, through the marriage between Damià Rossell and Madrona Cassanyes (the heiress to the family estate), over the generations giving rise to the birth and consolidation of our brand name: Oriol Rossell.

Can Cassanyes



Can Cassanyes is an old, ancestral manor house, dating back to at least the 17th century (the date “1637” is found engraved on a stone). The wine cellar, in Art Nouveau style, was built in 1908. Wine growers and producers since ancient times, we have been producing cava for the last thirty years, always endeavouring to obtain the maximum quality cava following time-honoured traditions.

Viticulture



Xarel·lo is our most widely planted white grape variety as there is no better place for the cultivation of this variety in the area.

Other whites that we grow are the traditional ones such as Macabeu and Parellada . The red varieties grown are Merlot, Syrah, Cabernet Sauvignon and Pinot Noir.

At Cal Cassanyes we ensure that our winegrowing respects the environment, adopting eco-sustainable practices.

Our standart: fully integrated practices that are aligned with nature.

Cava elaboration



As the vineyards surround the ancestral home, transport to the winnery is quick. The grapes are transported in 20 kilos boxes to preserve the quality of the fruit as much as possible.

There is second selection of the grapes at Oriol Rossell following the one in vineyards.

The grapes are emptied onto a table and a second selection is carried out manually to choose the grapes for vinification.



Gentle pressing, musts that are fermented at between 15 and 16 degrees and a perfect blending of the different grape varieties enable us, by adding selected sugar and yeasts, to start the second fermentation in the bottle. After ageing for between two and four years, the riddling is done on the wine racks, before the disgorgement and labelling.

Enotourism



Oriol Rossell offers different options to enter into the world of quality wines and cavas, to discover our estate, cellar, the history of Can Cassanyes as well as the tasting of our renowned wines and cavas.

Visits must be arranged beforehand by email:
visites@oriolrossell.com

Visiting Times (by prior arrangement)
Weekdays: 10 to 13h and from 15 to 18h Weekends: 10 to 14h

CAVA BRUT



Xarel-lo, Macabeo and Parellada



12 / 18 mesos / meses / months

CAVA BRUT ROSAT



Trepat



12 / 18 mesos / meses / months

Pale straw yellow colour with green highlights, clean and crisp, with a fine, abundant bubble. A good strength in the nose, with aromas of white fruits, syrups and some very subtle ageing notes. The first taste is fresh and fruity, with a balanced acidity and a long, slightly creamy finish in which you can detect the ageing again.

Ruby cherry colour with purplish highlights, clean and crisp, with a fine, lasting bubble that forms long strings, with a good crown. The nose has a high intensity, with strong aromas of red fruits and balsamic notes that intensify its vivacity. Gentle on the palate, it fills out with a fresh, pleasant fruity sensation, and has a long, dry finish.

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CAVA BRUT NATURE RESERVA



Xarel·lo, Macabeo and Parellada



18 / 30 mesos / meses / months

CAVA BRUT NATURE GRAN RESERVA



Xarel·lo and Macabeo



30 / 48 mesos / meses / months

Pale straw yellow colour with green highlights, clean and crisp, with lasting carbonic gas, forming strings of fine bubbles. Nose with a high intensity, aroma of white fruits with a slight background of ageing notes. Very pleasant first palate leading to a broader taste refreshed by a balanced acidity. Long finish in which the aromas that the nose detected return.

Pale straw yellow colour with golden highlights, clean and crisp, with a fine, lasting, slow rising bubble. The aromas are elegant and complex, with plenty of pleasant, powerful notes of ageing, in which you can also detect very mature white fruits. The finish is long and there are noticeable toasted and dried fruit aromas.

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CAVA RESERVA DE LA PROPIETAT



Xarel·lo, Macabeo and Parellada



38 / 50 mesos / meses / months

The Reserva de la Propietat is a cava that is made only in exceptional years and after a careful selection of grapes from the oldest vines of the property. We are thus able to obtain a base wine of an extremely good quality, which we age considerably in the bottle, giving the cava very interesting organoleptic properties. It is an elegant, complex product, highly appreciated and valued by fine connoisseurs of cava.

RO

VIROLET



Xarel·lo



5 m. amb les seves mares / con
sus lías / 5 months with its lees

A brilliant white wine, lemon-yellow in colour with green hues. Tropical aromas, especially pineapple and hints of fruits (pear, apple and peach) tantalise the nose. The initial taste is enticing; a perfect balance of acidity and sweetness.

A delicious sensation and fullness, that returns to the original tropical notes that were originally captured on the nose. A fresh wine with a long and charming finish.

LES CERVERES



Xarel·lo



6 mesos / meses / months

“Les Cerveres” is a clean and bright white wine. Straw coloured with hues of gold with a good tear formation. Very intense aromas derived mainly from ageing (vanilla, cream, toast) with the ripe fruit giving it freshness and liveliness.

A long and pleasant finish.

SSSE

ROCAPLANA



Syrah



8 mesos / meses / months

Rocaplana Syrah is a deep, picota cherry red wine with a good tear formation. On the nose, this wine is powerfully intense with its aromas of red fruit (mulberry, black currant or ripe plum). A spice and mineral background with hints of tobacco leaves and black pepper. Pleasant to the mouth. Full-bodied and smooth with silky tannins and lingering aromas of ripe fruit.





PROPIETAT “CAN CASSANYES”

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