



SEPTEMBER 2026

THE AFICIONADO

SEPTEMBER CLUB BOTTLE

JAUME GIRÓ I GIRÓ, RESERVA, 2022, BRUT NATURE



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For the Giró family, Cava has been a way of life for generations, with the family's involvement dating back to at least 1836. Today, Ramon Giró carries on that tradition using techniques he learned from his grandfather, Bertomeu Gramona of the famed Gramona family.

This Reserva Cava blends Macabeu, Parellada, Xarel-Lo, and Chardonnay from certified-organic vineyards around Sant Sadurní d'Anoia and Gelida. The grapes are dry farmed, hand harvested, and spontaneously fermented before spending more than 24 months on the lees.

One of our favorite details is that Ramon doesn't disgorge the bottles until they're ordered, allowing them to continue developing complexity on the lees until they're needed. With zero dosage, this Brut Nature is crisp and bone dry, with orchard fruit, citrus, delicate florals, fine bubbles, minerality, and a subtle toasted character.



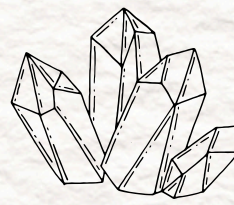
ORCHARD FRUIT



CITRUS



DELICATE FLORALS



MINERALITY

WHY WE LOVE THIS

Only 4,000 cases made

VARIETAL

40% Macabeu, 30% Parellada,
20% Xarel-Lo, 10% Chardonnay

AGE

24 months on lees

SOMMELIER TIP

This wine commands a presence. I think this would be great to enjoy with cheeses and meats or even a delicious paella. Use an all purpose glass.