

« LES PLUS GRANDS VINS DU MONDE », BETTANE-DESSEAUVE, Paris

« Los Torelló Mata hacen en Cataluña alta costura con las burbujas, fieles al verdadero estilo de la región, producen los vinos blancos más excitantes de España. »

BRUT RESERVA 2012

4 years of ageing

Blend: 45% Macabeo, 20% Xarel-lo i 35% Parellada

Apple, citrus, lemon-lime and yeasty aromas lead to a composed palate. This tastes dry, peppery and like ripe yellow apples. A composed, mildly tangy finish doesn't overwhelm.

90 Points Wine Enthusiast 2017

BRUT NATURE GRAN RESERVA 2010

5 years of ageing

Blend: 40% Macabeo, 22% Xarel-lo i 38% Parellada

Lightly pickled apple aromas are dry and direct, like a brut nature should be. Citric and malic in feel, but with enough body to absorb and project the wine's acidity, this tastes briny, salty and like apple and tangerine. This stays the course on the finish, and overall it ranks as a complex Cava

90 Points Wine Enthusiast 2017

BRUT GRAN RESERVA 2011

5 years of ageing

Blend: Macabeo, Xarel-lo & Parellada

Bready apple and spice aromas are layered, mildly complex and appealing. In the mouth, this is dry, leesy and tastes of toasted apple and nectarine. The finish hits the spot with proper weight, balance and lively acidity. Excellence in Cava may be fleeting, but this makes the grade.

91 Points Wine Enthusiast 2017



WINE ENTHUSIAST

THE WORLD IN YOUR GLASS



MAGNUM GRAN RESERVA BRUT NATURE 2008

8 years of ageing.

Blend: 45% Macabeo, 20% Xarel-lo i 35% Parellada

Crisp clean white-fruit aromas come with a hint of clover. This is mellow and mature on the palate, with nothing aggressive or edgy. Dry, peppery, yeasty flavors show little overt fruit, while this offers a hint of green melon on a dry complex finish.

92 Points Wine Enthusiast 2017

KRIPTA GRAN RESERVA 2008

8 years of ageing.

Blend: 45% Macabeo, 20% Xarel-lo i 35% Parellada

A bready, yeasty nose announces that this brut nature is more than ready to drink. In the mouth, it's smooth, but light on verve and bubbles. Oxidized flavors of spent yeast, bread dough and sautéed mushroom finish dry and reserved, but somewhat flat. Drink now.

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BRUT RESERVA ROSÉ 2013

100% Trepát

Bready orange-like aromas are a touch spent and oxidized. This is soft but still in balance, with yeasty, dry flavors of cantaloupe. On the finish, this Trepát rosat turns heavier, with almost no pop. Drink immediately.

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