

AGUSTÍ TORELLÓ MATA

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*The commitment of a family
rooted in the Penedès.*



NEW: FIRST VINTAGE

XAREL·LO VERMELL 2020

Variety: Xarel.lo Vermell

D.O. Penedès. Organic

Limited production: 7100 bottles

Elaboration: Xarel-lo Vermell is a new grape variety from an ancient cross that is born from the vineyards with a yield of only 4,500 kg/ha. This year only 5,500 litres with which we made 7,100 bottles.

Harvested by hand on the 16th September 2020, this wine was macerated for 7 hours with its unique pink skins and fermented in stainless steel tanks at a temperature of 16° C. A later aging of 90 days with its lees in suspension gives it a particular structure and creaminess that keeps all the aromas of the variety.

Harvest 2020: a harvest with 756 litres, especially rainy in spring. The dry summer has led to an excellent concentration of good acids which translates into a silky and volume of fruity aromas. It was an early and short harvest with a 55% production.

Appearance: Very clear salmon color with orange and pink reflections.

Aromas: Red fruit and pineapple.

Palate: Fresh and fruity; gentle and silky in the mouth.

Pairings: It is a different wine suitable for appetizers and starters.

Alcoholic content: 11% vol
Total acidity (tartaric): 8 gr/l

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