

XRIPTA

GRAN RESERVA 2013

AGUSTÍ TORELLÓ MATA



Brut Nature of organic viticulture, manual harvest, from 3 plots of very old vines in Penedès.

Varieties and vineyards:

45% MACABEU Viña El Vicari de Sant Pau d'Ordal, planted in 1962, at 239 m. altitude in a gravel and limestone soil.

20% XAREL.LO Viña Mercader de Sant Sadurní d'Anoia, planted in 1974 at 162 m. altitude, in a clay and calcareous soil.

35% PARELLADA Viña Lola in Sant Joan de Mediona, planted in 1969, at 650 m. altitude on slate soil. Mountain viticulture

Elaboration: Each variety is vinified separately at a constant temperature of 16°C at the cellar with **indigenous yeasts**, selected from each variety before the harvest to fully respect the expression of the grape and its soil.

Minimum 7 years of aging in bottle on its lees with natural cork, at a constant temperature of 17 degrees in the cellar.

HARVEST 2013 A year of normal rainfall with a rather fresh spring that provided an excellent harvest of the three varieties of the coupage: Macabeo, Xarel.lo and Parellada.

Limited production: 14.498 bottles

Tasting notes: Yellow reflections. Very creamy with notes of ripe fruit, intense baked apple, toasty notes and pastries

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Alcoholic graduation 11'5% vol
Acidity (tartaric) 6 gr / l
No added sugar

