

AGUSTÍ TORELLÓ MATA



www.agustitoremata.com
info@agustitoremata.com
#toremata

La Serra s/n
08770 SANT SADURNI D'ANOIA
Telf. +34 93 891 11 73

CAVA BRUT RESERVA 2018

Organic cava, Penedés vineyards, manual harvest and Vegan Certified

Cupage varieties: 35% Macabeu - 28% Xarel·lo - 37% Parellada

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 3 years of aging in the bottle with its lees at a constant temperature of 17 degrees in the cellar.

The disgorging date in every back label indicates the lot number as well as the end of the aging of the bottle in the cellar, when the lees are removed and the final cork is placed.

VINTAGE 2018 Late harvest with 768 liters of rain (almost the triple than 2017). The increase of the vineyard yield and high temperatures give a good balance with less acidity. Blending marked by the Parellada variety of our state in Mediona at 550m. altitude.

Tasting note: Fresh and smooth cava with stone fruit notes: green apple, peach and nectarine. Ideal for appetizers, salads, starters and desserts.

Alcoholic graduation 11.5% vol

Acidity 6 gr / L (Tartaric)

Added sugra with organic grape must 6 gr / L

