

AGUSTÍ TORELLÓ MATA



CAVA 375 BRUT RESERVA 2018

ORGANIC Cava, Penedès vineyards, hand harvested and Vegan certified.

Grape varieties: 35% Macabeu, 28% Xarel·lo, 37% Parellada

Elaborated with its own yeasts: Each variety is vinified separately for 28 days at 16°C in our winery. Fermented with specific yeasts for each variety that selected before the harvest to respect the soil and origin expression.

Second fermentation and aging in bottle with its lees for 2 years in the darkness of the cellar at a constant temperature of 17°C.

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

VINTAGE 2018: Late harvest with 768 liters rainfall (almost three times more than 2017). Increased yield of the vines and high temperatures give a good balance with less acidity. *Cupage* marked by the Parellada from our Mediona estate at 550 meters high.

Tasting notes: Very fresh Cava with white fruity notes, perfect for appetize, salads, starters, and desserts.

Alcohol content 11,5% vol

Acidity 6 gr/L (Tartaric)

Sugar 6 gr/ L

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VEGANO