

# AGUSTÍ TORELLÓ MATA

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*The commitment of a  
family rooted in the  
Penedès*



## WHITE WINE XIC 2019

**Variety:** 100% Xarel·lo  
**DO.** Penedès. **Organic viticulture.**

**2019 Harvest:** This vintage we had an average rainfall of 766 liters that marked the vegetative cycle of life from October 2018 to September 2019. The result was a slow maturation and high acidity.

**Harvested by hand,** it is also presented with Vegan certification as no products derived from animals are used at any stage of the process.

It's a vintage of excellent quality that offers us a more aromatic and fruity wine than the previous harvest.

**Winemaking:** It ferments with indigenous yeasts from our plots of xarel·lo, and it's bottled after 5 months with its lees in temperature-controlled tanks.

**View:** Clean and bright appearance, pale yellow color and fine tears.

**Aroma and taste:** Aromas of white fruit with a characteristic vegetal background of the variety. In the mouth, it is fresh, fruity and dry, with a very pleasant entry on palate and good pass.

**Pairings:** Young and fresh wine to enjoy at any time. Ideal for appetizers, tapas, salads, seafood and entrees.

### ANALYTICAL CHARACTERISTICS

**Alcoholic graduation:** 12.5% vol  
**Total Acidity (Tartaric):** 7.5 gr / l  
**No added sugar**

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