

AGUSTÍ TORELLÓ MATA



www.agustitoremomata.com
info@agustitoremomata.com
#toremomata

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

BARRICA GRAN RESERVA 2016

THE ONLY CAVA MACABEO FERMENTED IN
FRENCH OAK BARRELS

BRUT NATURE, Organic, hand harvested and
vegan certified.

Variety: 100% Macabeo grown at *Pla dels Fidels*
plot. Vines planted using the traditional vase
shape at an altitude of 150m. in the Penedès
wine region valley.

Elaborated with its own yeast: Vinified at our
property, the wine ferments in oak barrels
during 6 months with its autochthone yeasts
selected before the harvest to respect the
Macabeo variety and the original soil where it
grows.

Aging inside the bottle with its lees at a
constant temperature of 17C in the cellar.

The disgorging date that we mark at the back
the label indicates the end of the wine aging as
well as when the lees were removed, and the
final cork placed

VINTAGE 2016: A dry year with a lack of rain
during spring and a warm summer that led to a
very healthy harvest. Grapes were small but
with high concentration of aromas, sugars, and
acidity.

Limited production: 30,679 bottles

Final impressions: Strong mark of the character
of the variety, fragrances that reminds us of its
long aging, oven apple, toasted smells, and
brioche. Creamy, glyceric and with an
unmistakable structure.

Pairing: This gastronomic Cava is optimal for
fatty dishes such as foie gras, risotto, ham,
smoked meats, oysters, seafood, meat and fish
with sauces and aged cheeses.

Alcoholic Graduation: 12% vol.
Acidity: 6gr/l (tartaric)
No sugar added