

AGUSTÍ TORELLÓ MATA



VEGAN



www.agustitoremata.com

info@agustitoremata
#toremata

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

UBAC

BRUT GRAN RESERVA 2015

Organic cava, hand harvested and Vegan certified

UBAC is the 30-hectare state in Sant Joan de Mediona, in the highest part of the Penedès. It is where the Parellada grape of this Cava is born at an altitude of 500 meters, which gives the uniqueness of a mountain wine.

Varieties of cupage: 45% Macabeo, 25% Xarel·lo and 30% Parellada

Elaboration with its yeasts: vinified in the cellar, each variety separately for 28 days at a temperature of 16°C with its yeasts, selected from each variety before the harvest to respect the grape and soil expressions as much as possible.

Second fermentation and aging in bottle with its lees for 5 years in the cellar at a constant temperature of 17 degrees.

The disgorging date that we put on the back label indicates the lot number as well as the end of the aging of the bottle in the cellars, when the lees are removed and the final cork is placed.

VINTAGE 2015: especially cold year, with snowfall at lower altitudes. The Macabeo is the variety that

Tasting Notes:

A cava for any time of the day.

Alcoholic graduation 11.5% vol

Acidity 6 gr / L ((Tartaric)

Sugar 4 gr / L