

AGUSTÍ TORELLÓ MATA



CAVA MAGNUM BRUT NATURE GRAN RESERVA 2016

Ecologic, old vineyards in Penedès wine region. Harvested by hand with Vegan certification.

Variedades del coupage: 42% Macabeu, 22% Xarel·lo and 36% Parellada.

Elaborated with our own yeast: Vinified at 16°C during 30 days with selected yeasts from each variety before harvest to reach the highest grape expression and respect its origin.

Aging in bottle, with natural cork and with its lees for 56 months at the cellar, on a regular temperature of 17°C.

The disgorging date that is in 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.

YEAR 2016. A dry year, with very few rain during spring and a warm summer that translates on a very healthy harvest with small grapes but with high concentration of aromas, sugars and acidity.

Limited production in 2016: 2528 bottles

Taste Notes: Cava with long aging, gastronomic, with toasty notes, pastry, and ripe white fruit. A very round Cava, with a long after-taste and a fine bubble perfectly integrated. It can be paired with main dishes, meat, and oven cooked fish, with aged cheese and Asian gastronomy.

Alcoholic degree: 11.5% vol.

Total acidity (tartaric): 5.7 gr / L

Brut Nature: No sugar added

www.agustitoremomata.com

info@agustitoremomata.com

#toremomata

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

