

AGUSTÍ TORELLÓ MATA

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XAREL.LO VERMELL 2021



*The commitment of a family
originary from the Penedès*

Variety: Xarel.lo Vermell

D.O. Penedès. Ecologic

Limited Production: 8.157 bottles

Elaboration: Xarel-lo Vermell is a new grape variety from an ancient cross born in very old vineyards with very low production. This year we could harvest 6188 liters to make 8157 bottles.

Harvested by hand the 4th and the 5th of October 2021, the wine was macerated with the grape's skin for 7 hours to get its singular rosé color and was fermented in a stainless steel tank at a temperature of 16°C. The ageing of 70 days with its lees gives a particular structure and creaminess that keeps all the aromas of this peculiar variety.

Harvest 2021: A very dry year with only 380 L. of rain, but a fresh climate. The grape's maturation was slow and led to a higher concentration of aromas, volume, structure and to a higher alcoholic graduation.

Appearance: Transparent salmon color with orange and rosé highlights.

Aroma: Red fruits and pineapple.

Taste: Fruity and fresh. Gentle and silky in the mouth.

Pairing: A different rosé to drink with aperitives or any starter.

Alcoholic content: 11,5%vol

Total Acidity (Tartaric): 7.6 gr/l



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