

# AGUSTÍ TORELLÓ MATA



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## CAVA ROSAT TREPAT BRUT RESERVA 2019

**Organic, hand harvested and Vegan certified.**

**Single-grape variety:** Trepát from Ubac estate in Sant Joan de Mediona at 500 meters high. Mountain viticulture.

**Elaborated with autochthonous yeast:** vinified at the property, from a maceration of 8 hours and a fermentation of 28 days at a controlled temperature of 16°C with its yeast, selected from each variety before the harvest to respect the grape and soil expressions as much as possible.

**Aging in bottle** with its lees for minimum 24 months in the cellar at a constant temperature of 17°C.

**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 2019:** 55.000 kg harvested at the first week of October. One of the best harvests with the right amount of rain that led to an excellent sugar and acidity balance giving notes of red fruit to this vintage.

**Production 2019: 45.050 bottles**

**Tasting notes:** Notes of strawberry, wild berries and cherries. An aromatic, fresh and agile cava to accompany appetizers, starters, fruits, fresh cheeses, or puff pastry sweets

**Alcoholic degree: 11'5% vol.**

**Total Acidity (tartaric): 6,12 gr / L**

**Ecological sugar from Penedès Must: 7 gr/l**