

AGUSTÍ TORELLÓ MATA



CAVA MAGNUM BRUT NATURE GRAN RESERVA 2015

Organic, old Penedés vines, hand harvested and Vegan certified

Varieties of coupage: 45% Macabeu, 20% Xarel·lo and 35% Parellada.

Elaboration: Each variety is vinified separately at a constant temperature of 16°C at the cellar with **indigenous yeasts**, selected from each variety before the harvest to fully respect the expression of the grape and its soil.

Minimum ageing of 5 years on the lees with **natural cork**, at a constant temperature of 17 °C in the cellar.

The disgorging date that is in every 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 snowfalls on the Sant Sadurní level. The 300 litres rainfall in autumn and 60 in spring were excellent for the maturation of Macabeo. Xarel·lo and Parellada from these old plots presented a high concentration of aromas.

2015 vintage production: 2569 bottles

Tasting note: toasty notes and ripe fruit. The gastronomic long aging cava pairs with seafood, main dishes, meats and fish baked and salted. Cured cheeses and Asian gastronomy.

Alcoholic content: 11.5% vol.

Total Acidity (tartaric): 5.7 gr / L

No added sugar

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