



*The commitment of a family
rooted in the Penedès*



VEGAN



La Serra, s/n. – P.O. BOX 35
08770 Sant Sadurní d'Anoia- Barcelona
Tel.34 93 891 11 73
E-mail: info@agustitorellomata.com
www.agustitorellomata.com

ESPANTALLOPS 2017

BARREL AGED WHITE WINE

Variety: Macabeo 100%
DO. Penedés: Plots of the central Valley.
Organic Viticulture. Manual harvest.

Winemaking: Fermented in French oak barrels with slow batonage from September 2017 to September 2018, in order to provide volume and creaminess to the wine,

Minimum aging in bottle 12 months: from September 2018

Vegan Certificate: no products derived from animals are used in the process of winemaking.

Tasting notes: On the nose it reminds of burnt brown sugar, toasted notes and conference pear. In the mouth it feels dry but very creamy. Sweet and silky with intensity. Long aftertaste

Pairing: Very elegant wine, with body and structure that accompanies baked meat and fish, cured and creamy cheeses, seafood, and smoked food.

Alcoholic graduation: 12% vol
Total acidity (tartaric) 6.5 gr / l
No added sugar

ACKNOWLEDGMENTS:

GOLD MONOVINO Barrel aged white wines

BRONZE Concours Amphore International Vins Biologiques

CIVAS ORO International Sommeliers Competition of Spain