

# AGUSTÍ TORELLÓ MATA



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## CAVA ROSAT TREPAT BRUT RESERVA 2018

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

**Single-grape variety:** Trepát from Ubac estate in Sant Joan de Mediona at 500 metres 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 2018:** harvested on 3rd, 4th and 5th October. Late harvest with 768 litres of rainfall (almost three times more than 2017). Increased yield of the vines and high temperatures give a good balance with less acidity. A very fresh and fruity Trepát.

**Production 2018: 32.560 bottles**

**Tasting notes:** Touch of strawberry and raspberry in a fresh and lively cava that can match with appetizers, starters, fruit, cheese and sweet pastry.

**Alcohol content: 11'5% vol.**

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

**Sugar: 7 gr/l**