

# AGUSTÍ TORELLÓ MATA



## CAVA BRUT NATURE GRAN RESERVA 2014

**Organic, old Penedés vines, hand harvested and Vegan certified**

**Cupage varieties:** 45% Macabeu, 20% Xarel·lo and 35% Parellada

**Fermentation with its own yeasts:** vinified in the winery, each variety separately for 28 days at 16°C. Fermented with each variety yeasts, selected before the harvest to respect the soil and origin expression.

**Aging in bottle:** second fermentation with its lees in the bottle for 6 years in the cella rat a constant temperature of 17° C.

**The disgorging date** t on the back label indicates the lot number as well as the end of the aging in the bottle in the cellar, it's when the lees are removed and the final cork is placed.

**VINTAGE 2014:** warm and very dry year with ocasional rain in July and August, which led to grapes with a high concentration of aromas and sugars and little production. Optimal maturation and great aromatic power.

**Tasting note:** Long-aging cava with notes of brix, toast and ripe fruit that maintains its fresh character. Baked apple notes typical of the predominant Macabeu in cupage. Pairs with main dishes.

**Alcoholic graduation** 11.5% vol

**Acidity** 6 gr / L (Tartaric)

No added sugar

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