

AGUSTÍ TORELLÓ MATA



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BARRICA GRAN RESERVA 2015

CAVA BRUT NATURE, Organic, hand harvested and Vegan certified.

Variety: 100% Macabeo from the Pla dels Fidels plot, planted in 1964 and grown in the traditional vase shape at 150 m. altitude in the Penedés Valley.

Vinified at the property, fermented in French oak barrels for 6 months with **indigenous yeasts**, that are selected before the harvest to fully respect the expression of the Macabeo and its original soil

Minimum 4 years of aging in the bottle with its lees at a constant temperature of 17 degrees in the cellar.

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 2015 It was a cold year with even some snowfall in the Sant Sadurni area during winter. The 300 liters of autumn rain and the 60 liters of spring were especially used by the Macabeo, as it is the first grape variety to mature.

Limited production: 30,679 bottles

Final impression: Distinctive varietal character, baked apple, toasty notes and pastries. Creamy, glyceric and with a unique and particular structure.

Pairing: This gastronomic cava is optimal for fatty dishes such as foie gras, risottos, ham, smoked meats, oysters, seafood, meat and fish with sauces, and aged cheeses

Alcoholic graduation 12% vol

Acidity 6,12 gr / L (Tartaric)

No sugar added