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*A young, refreshing interpretation of Xarel.lo.*

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## AGUSTI TORELLO MATA XIC XARELLO



Agusti Torello Mata belongs to the four per cent of Cava producers who only work with the grapes from their estate vineyards.

Only the first run juice is used for the Cava. After fermentation, a long and patient aging process makes possible the miracle of transforming grapes into this complex and unique Cava. Producing only Reserva and Gran Reserva wines with extensive cellar aging before release, these Cavas are the expression of a grape, a territory and a vintage.

The wines are rich and complex, with a fine, consistent bead of elegant bubbles and layers of nuanced flavours that are the hallmark of the most memorable sparkling wines. They are a symphony of tastes and sensations, an illustration of the authenticity of hand-crafted artisanal wines.



### Viticulture

Agustí Torelló Mata’s cava winery is in Sant Sadurní d’Anoia, the capital of cava and the heart of the Penedès region. Located in the central coastal area of Catalonia, this region lies very close to the Mediterranean Sea. The unique identity of el Penedès is made up of small subregions or subzones. Agustí Torelló Mata evaluated and selected the best land in each subregion in order to obtain the maximum expression, quality and personality from the local varieties.



The winery practice a sustainable and ecological viticulture that is environmentally friendly. Only organic treatments are used on the vines. The yield of fruit on the vines is limited to enhance the concentration of the grapes. The grapes are rapidly hand picked at their optimum point of ripeness to guarantee a balance of aromas, sugar and acidity.



### Vinification

The grapes are hand harvested, then under go a soft pressing and in small casks. Fermented in stainless steal tanks for 21 days at 16º Celsius. Then aged on lees for 3 months.



## Xarel.lo

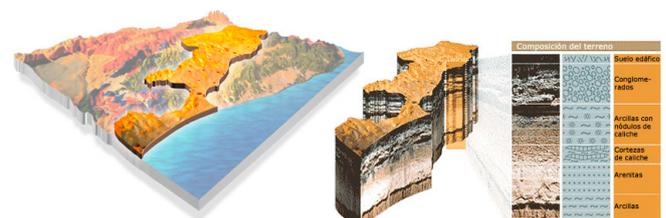
**Characteristics:** Body and structure

Grown at 200m of altitude in the Penedès depression, its vegetable hues provide a specific body and structure to the wines.

**Landscape:** Montserrat mountain range  
Penedès depression

**Altitude:** 200 to 400 m

**Soil:** Lime, clay, rudites





## AGUSTI TORELLO MATA XIC XARELLO



<b>SKU:</b>	774012
<b>Region:</b>	Penedès, Spain
<b>Classification:</b>	DO Penedès
<b>Vintage:</b>	2016
<b>Grapes:</b>	100 % Xarel·lo
<b>Vineyard:</b>	Sant Sadurní d'Anoia
<b>Soil Composition:</b>	Lime, clay and rudites
<b>Vineyard Training:</b>	Cordon
<b>Density/Yeild:</b>	60 hl/ha
<b>Fermentation:</b>	Stainless steal tanks for 21 days at 16° Celsius
<b>Aging:</b>	on the lees for 3 months
<b>Alcohol:</b>	11.5%
<b>Residual Sugar:</b>	5.0 g/l
<b>PH:</b>	2.64 g/l
<b>TA:</b>	7 g/l
<b>Free:</b>	28 mg/l
<b>Total SO2:</b>	96 mg/l

### Tasting Note

Clean and bright, yellow straw colour with aromas of peach and banana, with vegetal notes. A crisp white wine with surprising complexity and length, lead to a refreshing finish. Fresh and fruity, brightly fruited and bone dry wine.

### Pairing Suggestion

A white wine for many occasions. Great aperitif, also pairs well with salads, cold appetizers, vegetable plates, grilled seafood, white meats, and poultry.

### Sales Facts :

- Certified Organic: all organic, estate fruit with low intervention winemaking.
- Their range of Cavas includes dry and very dry, low dosage styles, focusing solely on the indigenous varieties of the area. Also produce some still wines from the same grape varieties.
- Organically grown grapes from low yielding vineyards and using only the first pressing of the grapes, complemented by a three month maturation on fine lees, produce a crisp white wine with surprising complexity and length.