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The palate is elegant and balanced with well-integrated bubbles and excellent balance.

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AGUSTI TORELLO MATA BRUT RESERVA



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 practices 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, each parcel variety is separately vinified to customizing each of the wines with the process.

Wines age for three months in our wine casks, at controlled temperature. Second fermentation in the bottle. Minimum aging 24 months. Method Traditionale.



The Local Grapes



Macabeu
Elegant and refined



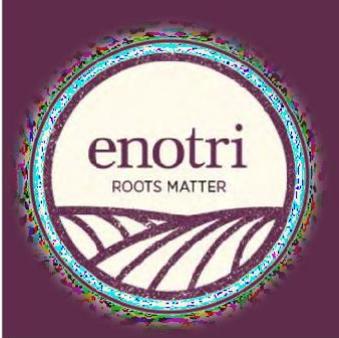
Parellada
Fragrance and acidity



Xarel.lo
Body and structure



Trepat
Fresh and delicate



AGUSTI TORELLO MATA BRUT RESERVA



SKU:	755666
Region:	Penedès, Spain
Classification:	D.O. Cava
Vintage:	2016
Grapes:	Macabeu 39%, Xarel·lo 23% and Parellada 38%
Vineyard:	Sant Sadurni d'Anoia
Soil Composition:	Gravel and calcrete
Vineyard Training:	Cordon
Density/Yield:	60 hl/ha
Fermentation:	Each parcel variety is separately vinified
Aging:	Minimum aging 24 months. Method Traditionale.
Alcohol:	11.5 %
Residual Sugar:	4.10 g/l
PH:	2.88 g/l
TA:	6 g/l
Free:	18 mg/l
Total SO2:	80 mg/l

Tasting Note

Light straw colour with green hues. Slow-evolving fine and persistent bubbles with good bead formation. In the nose clean and very fruity with an apple touch and caramel notes against a mint and balmy background of fresh herbs. The finish is elegant and balanced, fruity and fresh with ripe apple and syrup notes.

Pairing Suggestion

Ideal as an aperitif. Goes well with fish, seafood cream soup, white meat, goat cheese, and desserts.

Sales Facts:

- Agusti Torello Mata craft regionally expressive Cava that reflects the unique terroir of Penedès, using indigenous varieties from the finest vineyards in the region.
- They have expanded their estate's holdings to 35ha of organic vineyards and also buy fruit from growers with whom they've been working with for more than 25 years.
- Agusti Torello has been making traditional Cavas at his winery in Sant Sadurni d'Anoia in the Penedès since the mid 1950s. Today winemaking duties are carried out by son Alex Torelló Mata.
- All the bottles bear the vintage and disgorgement date on the label.