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Vintage after vintage, consistently chosen as Spain's and one of the world's top sparkling wines.

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AGUSTI TORELLO MATA KRIPTA



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

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

Minimum aging for 48 months in the bottle before disgorgement.



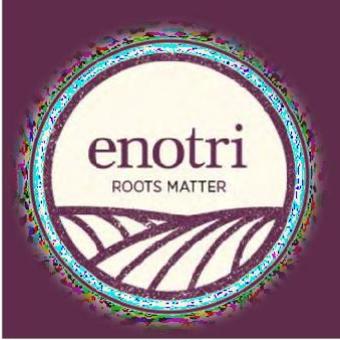
Kripta, A Unique Cava

Kripta comes from the best old vineyards of Penedès, an exceptional coupaje of the best plots of Macabeo, Xarel·lo and Parellada.

A long ageing process using cork caps that lasts a minimum of 5 years, get a unique bouquet that consolidates Kripta as one of the great wines of the world.

Bottle, -reminiscent of Roman amphora-, and the label -artist Rafael Bartolozzi- are the final elegant touches of this great cava.





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SKU:	755681
Region:	Penedès, Spain
Classification:	DO Cava
Vintage:	2008
Grapes:	45 % Macabeu, 35% Parellada, 20% Xarel·lo
Vineyard:	Sant Sadurní d'Anoia
Soil Composition:	Lime, clay and calcareous
Vineyard Training:	Cordon
Density/Yield:	45 hl/ha
Fermentation:	Temperature controlled for 3 months. Second Fermentation in the bottle.
Aging:	Minimum 48 months in the bottle before disgorgement
Alcohol:	11.5%
Residual Sugar:	0.60 g/l
PH:	2.78 g/l
TA:	6 g/l
Free:	15 mg/l
Total SO2:	50 mg/l

Tasting Note

Straw colour with golden hues. Slow-evolving, fine and persistent bubbles. In the nose clean and bright. Sweet aroma with creamy notes of ripe fruit and vanilla; slightly toasted with a balmy smoked background and good complexity. Fine and elegant first taste with perfectly integrated bubbles. Pleasant evolution with a silky froth against a vanilla, ripe fruit, toasted and truffle background.

Pairing Suggestion

Ideal with any type of food due to its structure and ageing: caviar, smoked food, fish in sauce, meat, foie-gras and cured cheese.

Sales Facts:

- At the very minimum aged for 48 months under cork, but usually about 60 months before being disgorged.
- Very old vines in the Penedès region, limited production with numbered bottles, brut nature and date of disgorgement on each label.
- "Now nearing a decade since the fruit was picked, this wine shows its age in its golden hue and powerful toasty aroma. The palate shows good concentration, decent weight, and a touch of elegance (from the 45% Macabeo) with an attractive grip on the finish" ~ 90 pts Decanter, Tasted by Rebecca Gibb MW (June 30, 2017)