

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 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 undergo 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.



SKU: 755681

Region	Penedès, Spain
Classification	D.O. Cava
Vintage	2015
Grapes	45 % Macabeu, 35% Parellada, 20% Xarel·lo
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.
Alcohol	11.5%
Residual Sugar	0.60 g/l
PH	2.78 g/l
TA	6 g/l
Free SO2	15 mg/l
Total SO2:	50 mg/l

TASTING NOTES

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.