

AGUSTI TORELLO MATA ROSAT TREPAT 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 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. The extended maturation period of minimum 18 month, but usually between 2 and 3 years, results in an elegant, consistent bead of creamy bubbles.

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SKU: 756991

Region	Penedès, Spain
Classification	D.O. Cava
Vintage	2020
Grapes	100% Trepat
Soil Composition	Gravel and calcrete
Vineyard Training	Sant Sadurni d'Anoia
Density/Yield	60 hl/ha
Fermentation	Each parcel variety is separately vinified
Alcohol	11.5 %
Residual Sugar	5 g/l
PH	2.9 g/l
TA	7 g/l
Free SO2	20 mg/l
Total SO2:	80 mg/l

TASTING NOTES

With its brilliant, intense rosé colour, it presents a fresh and bright bouquet with hints of strawberry against a background of mint. On the palate are complex flavours of wild berries leading into a fleshy, refreshing and well balanced finish. Complemented by the elegant and consistent bead of creamy bubbles.

PAIRING SUGGESTION

Great match for charcuterie boards, watermelon and cucumber salad with sprinkle of mint, seafood and fish dishes as well as risotto. Besides that, a pleasant combination with delicate Crème Brûlée and fruits for dessert