

AGUSTÍ TORELLÓ MATA



BARRICA GRAN RESERVA 2016

THE ONLY CAVA MACABEO FERMENTED IN
FRENCH OAK BARRELS

BRUT NATURE, Organic, hand harvested and
vegan certified.

Variety: 100% Macabeo grown at *Pla dels Fidels* plot. Vines planted using the traditional vase shape at an altitude of 150m. in the Penedès wine region valley.

Elaborated with its own yeast: Vinified at our property, the wine ferments in oak barrels during 6 months with its autochthonous yeasts selected before the harvest to respect the Macabeo variety and the original soil where it grows.

Aging inside the bottle with its lees at a constant temperature of 17C in the cellar.

The disgorging date that we mark at the back the label indicates the end of the wine aging as well as when the lees were removed, and the final cork placed

VINTAGE 2016: A dry year with a lack of rain during spring and a warm summer that led to a very healthy harvest. Grapes were small but with high concentration of aromas, sugars, and acidity.

Limited production: 30,679 bottles

Final impressions: Strong mark of the character of the variety, fragrances that remind us of its long aging, oven apple, toasted smells, and brioche. Creamy, glyceric and with an unmistakable structure.

Pairing: This gastronomic Cava is optimal for fatty dishes such as foie gras, risotto, ham, smoked meats, oysters, seafood, meat and fish with sauces and aged cheeses.

Alcoholic Graduation: 12% vol.
Acidity: 6gr/l (tartaric)
No sugar added

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