

Agusti Torello Mata – Brut Reserva | Cava | BIO Spain (CAVA) – 2019

Domain

Agusti Torello Mata

The Cavas of Agusti Torello Mata are a reflection of the dedication of an entire family with one goal in mind: to produce top-quality Cavas year after year, with an unparalleled and internationally respected personality. What makes this winery unique is that they only release "vintage" Cavas. This drives them to push the limits and bring out the best in the grapes each year. Blending with reserve wines from other vintages is simply not possible. Combine this passion with exceptional aging in the winery's cellars (they only produce Reserva and Grand Reserva wines), and the result is outstanding.

Vinification

Hand harvested plots from Vall d'Anoia-Foix (Comtats de Barcelona). Organic and Vegan certified. Fermentation with own yeasts in the winery for 28 days at 16°C. Second fermentation in the bottle for 2 years. Vegan certified.

Taste

The freshest Cava from Agusti Torello Mata. Mainly green apple, minerality, and white fruit notes. Fine, elegant bubbles.

Food pairing

Appetizer | Salades | Aperitif

General information

Type: Sparkling wine

Grape varieties: Macabeo (55%), Parellada (30%), Xarello (25%)

Viticulture: Organic

Storage (years): + 3-5

Serving temperature: 6-8 °C

Taste profile: Light fresh dry

