



Wijnfiche

Celler Kripta – Franc – Brut Reserva | Corpinnat | BIO Spain (CAVA) – 2021

Domain

Agusti Torello Mata

The Cavas of Celler Kripta reflect the commitment of an entire family with a single goal in mind: to produce top-quality sparkling wine year after year, with a unique and internationally respected personality. Celler Kripta is since 2025 the new name of Agustí Torelló Mata, changed in conjunction with their accession to Corpinnat. A distinctive feature of the estate is that they only release “vintage” Cava. This drives them to go to the very limit every year to bring out the best in the grape. Blending with reserve wines from other vintages is therefore impossible. Combine this dedication with exceptional ageing in the estate’s cellars (they produce only Reserva and Gran Reserva wines), and the result is outstanding. Finally, they exclusively practice organic viticulture. All of this makes it almost self-evident that Celler Kripta is part of the stricter quality framework that is Corpinnat.

Vinification

The grapes are hand-harvested from the Vall d'Anoia-Foix vineyard area in the Comtats de Barcelona. Each grape variety is vinified separately at the estate. Fermentation lasts 28 days at a constant temperature of 16 °C. The yeast strains were carefully selected to highlight the pure expression of both the grape and the terroir. The Cava then undergoes almost four years of ageing sur lattes at 17 °C. The disgorgement date can be found on the back label of the bottle. Brut style, with a dosage of 6 grams of sugar per litre. This sparkling wine is certified both organic and vegan.

Taste

The freshest Cava from Celler Kripta. A fine and elegant sparkle in the glass. On the nose, prominent aromas of green apple are complemented by white fruit, peach, and nectarine. In the background, there is a distinct minerality along with subtle dough and brioche notes resulting from extended bottle ageing.

Food pairing

Appetizer | Salades | Aperitif

General information

Type: Sparkling wine

Grape varieties: Macabeo (50%), Parellada (30%), Xarello (20%)

Viticulture: Organic

Storage (years): + 3-5

Serving temperature: 6 - 8° C

Taste profile: Light fresh dry

