



Wijnfiche

Agusti Torello Mata – Brut Nature Gran Reserva | Cava | BIO Spain (CAVA) – 2016

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 Cava 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 6 years.

Year specific information

Drye year with lack of rain in spring and summer that led to a very healthy harvest. Grapes were small with high concentration of aromas, sugars, and acidity.

Taste

Long-aging cava with notes of brioche, toast and ripe fruit that maintains its fresh character. Baked apple notes typical of the predominant Macabeo in the blend. Pairs with main dishes.

Food pairing

Tapas | Appetizer snack | Poultry | Cheese - cheese of sheep

General information

Type: Sparkling wine

Grape varieties: Macabeo (42%), Parellada (36%), Xarello (22%)

Viticulture: Organic

Storage (years): > 10

Serving temperature: 8-10 °C

Taste profile: Complex dry

