Wijnfiche

Celler Kripta - Iconic - Brut Nature Gran Reserva | Cava | BIO Spain (CAVA) — 2018

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 hand-harvested grapes come from the Vall d’Anoia-Foix plot (Comtats de Barcelona). Each grape variety is vinified separately at the winery. Fermentation takes 28 days at a constant temperature of 16 °C. The yeast strains are carefully selected to highlight the pure expression of the grape and the terroir. Afterwards, this Cava undergoes a luxurious ageing process of 6 years at 17 °C. The disgorgement date can be found on the back of the bottle. This sparkling wine is both organic and vegan certified.

Taste

This refined, aged Gran Reserva Cava shows aromas of brioche, toast, and ripe fruit. Its generous aromatic profile contributes to a highly complex sparkling wine, while retaining fresh acidity. The typical flavours of stewed apples come from (and are characteristic of) the Macabeo grape. A crisp, dry finish.

Food pairing

Appetizer snack | Poultry | Smoked ham and Lomo

General information

Type: Sparkling wine
Grape varieties: Parellada (37%), Macabeo (35%), Xarello (28%)
Viticulture: Organic
Storage (years): > 10
Serving temperature: 8-10 °C
Taste profile: Complex dry

