

Agusti Torello Mata – Gran Reserva Barrica | Cava | BIO Spain (CAVA) – 2018

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

The Macabeo grapevines come from Pla dels Fidels (at an altitude of 150 meters) in the Penedès valley. They were hand-harvested and fermented in oak barrels for 6 months. Then, there is a second fermentation and aging in the bottle (30 months).

Taste

Long aging aromas such as mature white fruit, notes of baked apple, toast and brioche. Creamy with a unique structure.

Food pairing

Foie gras | Risotto | Fish - seafood | Smoked ham and Lomo | Cheese - aged | Salmon - smoked

General information

Type: Sparkling wine

Grape varieties: Macabeo (100%)

Viticulture: Organic

Storage (years): + 5-7

Serving temperature: 8-10 °C

Taste profile: Complex dry

