

Agusti Torello Mata – Rosat Trepat Brut Reserva | Cava Rosat | BIO Spain (CAVA) – 2020

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

Trepat from Ubac estate in Sant Joan de Mediona at 500 meters high. Vinified at the property, with a maceration period of 8 hours followed by a fermentation during 28 days at 16 °C. Second fermentation with ageing in bottle during 24 months.

Taste

Red colour with less intensity in comparison with other vintages. Very aromatic cava with aroma's of mature cherries and watermelon.

Food pairing

Appetizer | Fruity deserts | Appetizer snack | Fruit | Cheese

General information

Type: Sparkling wine

Grape varieties: Trepat (100%)

Viticulture: Organic

Storage (years): + 3-5

Serving temperature: 8-10 °C

Taste profile: Complex dry

