



Wijnfiche

## **Agusti Torello Mata – Kripta – Brut Nature Gran Reserva | Cava | BIO Spain (CAVA) – 2015**

### **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**

Manual harvest from 3 plots of very old vines in Vall d'Anoia-Foix (Comtats de Barcelona): Macabeo from Sant Pau d'Ordal (239 m), Xarel-lo from Sant Sadurni d'Anoia (162 m) and Parellada from Sant Joan de Mediona (650 m). Fermentation with own yeasts for 28 days at 16 °C. Second fermentation and aging on lees in the bottle for 7 years. Limited production of 17.400 bottles.

### **Taste**

The Kripta is not just the crown jewel of Agusti Torello Mata but also ranks among the finest Cavas worldwide! Right away, the distinctive bottle design captivates attention. Its amphora shape necessitates placing the bottle in an ice bucket, ensuring that each guest receives a glass of Cava perfectly chilled. This exceptional wine presents a glistening golden-yellow hue in the glass. Delighting the palate, it offers delicate bubbles and an elegant introduction. It achieves a seamless harmony between complexity (ripe fruit, brioche, and biscuit) and elegance.

### **Food pairing**

Paella | White meat | Smoked ham and Lomo

## General information

Type: Sparkling wine

Grape varieties: Macabeo (45%), Parellada (35%), Xarello (20%)

Viticulture: Organic

Storage (years): > 10

Serving temperature: 8-10 °C

Taste profile: Complex dry

