

CELLER
KRIPTA

AGUSTÍ TORELLÓ MATA



BARRICA

GRAN RESERVA 2019

MACABEU FERMENTED IN BARREL
CAVA DE GUARDA SUPERIOR

Origin: Hand harvested plots from **Vall d'Anoia-Foix** (Comtats de Barcelona).

BRUT NATURE. Organic and vegan certified (plant origin fining agents).

Single variety 100% Macabeu from *Pla dels Fidels* plot, planted in 1964 at an altitude of 150 m. in Penedès Valley. Harvested the 13th of September with a GAP 10,7^e

Elaborated with its own yeast: vinified at our property. Fermented in oak barrels during 6 months with autochthone yeast selected before the harvest to respect the Macabeo variety and the original soil where it grows.

Aging in bottle: second fermentation with its lees in the bottle for 4 years in the cellar at a constant temperature of 17^o C.

The disgorging date on the back label indicates the lot number as well as the end of the aging in the bottle. It's when the lees are removed, and the final cork is placed.

VINTAGE 2019: Exceptional harvest, with rain at the optimal time (budbreak, flowering), obtaining healthy and balanced grapes, which will offer us wines with body and great aging capacity in our cellar.

Tasting note: long aging aromas, mature white fruit, notes of baked apple, toasted aromas, and brioche. Creamy with a unique structure.

Pairing: Gastronomic cava that matches perfectly with fat dishes like, foie, risottos, Iberian ham, smoked salmon, seafood, meat and fish with sauce and aged cheese.

ABV: 12% vol.

Acidity (tartaric): 5.9 gr/l

No added sugar



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