

CELLER
KRIPTA
AGUSTÍ TORELLÓ MATA



KRIPTA

GRAN RESERVA 2016

CAVA DE GUARDA SUPERIOR

Origin: Valls d'Anoia-Foix (Comtats de Barcelona)

BRUT NATURE, organic, hand harvest and vegan certification (plant origin fining agents).

Varieties and vineyards:

45% MACABEU. El Vicari vineyard from Sant Pau d'Ordal, planted in 1962 at 239 m. in a gravel and limestone soil.

20% XAREL·LO. Mercader vineyard from Sant Sadurní d'Anoia, planted in 1974 at 162 m. in a clay and calcareous soil.

35% PARELLADA. Lola vineyard from Sant Joan de Mediona, planted in 1969, at 650 m. slate soil. Mountain viticulture.

Aging in bottle with natural cork: it is presented in the market with an aging of 8 years with its lees in the bottle at a constant temperature of 17º C. The disgorging date (appears on the card that is wearing every giftpack), indicates the end of the long aging in the bottle.

VINTAGE 2016: a dry year with a lack of rain during spring and a warm summer that led to a very low yield but healthy harvest. Grapes were small but well balanced and with high concentration of aromas, sugars, and acidity.

Production: 36.672 bottles.

Tasting notes: pale yellow with golden highlights. Fine and persistent bubble, with slow evolution. Fine and elegant entry in the mouth, with an excellent combination of the carbon dioxide. Acid notes that remember white fruits with a creamy touch given by the predominancy of the Macabeu grape variety in the coupage. Very long and complex aftertaste.

ABV 11'5% vol.

Acidity (tartaric) 6.2 gr/l (tartaric)

No added sugar



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