



CELLER
KRIPTA

AGUSTÍ TORELLÓ MATA



MAGNUM SINGULAR

GRAN RESERVA 2018

CAVA DE GUARDA SUPERIOR

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

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

Coupage: 45% Macabeo, 20% Xarel·lo and 35% Parellada.

Fermentation with its own yeasts: vinified in the winery, each variety separately for 30 days at 16°C. Fermented with each variety yeasts, selected before the harvest to respect the soil and origin expression.

Aging in bottle second fermentation with its lees in the bottle for 5 years in the cellar at a constant temperature of 17° C.

Disgorging date. On the back label indicates the batch number and the end of the aging in the bottle. It's when the lees are removed, and the final cork is placed.

VINATGE 2018: Late harvest with 768 litres of rainfalls, almost the triple than 2017 vintage and high temperatures. Plant with hydro stress which gives a CAVA with balanced aromas and great elegance.

Limited production: 4.968 bottles

Tasting note: Long after taste with a classic freshness of Parellada and Macabeo, the main varieties in the coupage.

Pairing: main courses, meat, and fish, cured cheeses and Asian cuisine.

ABV: 11,5 % vol.

Acidity (tartaric): 6 gr/l

No added sugar



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