

CELLER
KRIPTA

AGUSTÍ TORELLÓ MATA



TREPAT

RESERVA 2022

CAVA DE GUARDA SUPERIOR

Origin: Trepát from Ubac estate in Sant Joan de Mediona at 500 meters high. Mountain viticulture. From **Vall d'Anoia-Foix (Comtats de Barcelona)**.

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

Elaborated with autochthonous yeast: vinified at the property, from a maceration of 8 hours and a fermentation of 28 days at a controlled temperature of 16°C with its yeast, selected from each variety before the harvest to respect the grape and soil expressions as much as possible.

Aging in bottle in the cellar at a constant temperature of 17°C.

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

VINTAGE 2022: A very dry year with only 398.4 L. of rain, but a fresh climate. The grape's maturation was slow and led to a higher concentration of aromas, volume, structure and to a higher alcoholic graduation.

Production: 29.040 bottles.

Tasting note: Red colour intensity and brilliant with strawberry flavours and red fruits, very typical from the Trepát variety. Aromatic and fresh matches perfectly with appetizers, first courses, sushi and Asiatic food, fresh cheese, and fruits.

ABV: 11'5% vol.

Acidity (tartaric): 5.37 r/l.

Sugar content: 8 gr/l.



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