

CELLER
KRIPTA

AGUSTÍ TORELLÓ MATA



UBAC

GRAN RESERVA 2019

CAVA DE GUARDA SUPERIOR

Zona de Origen: UBAC Ubac estate in Sant Joan de Mediona at 500 meters altitude. Mountain viticulture. Valls d'Anoia-Foix (Comtats de Barcelona)

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

Coupage varieties: 35% Macabeo, 28% Xarel·lo and 37% Parellada.

Fermentation with its own yeasts: vinified in the winery, each variety separately for 28 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 4 years in the cellar at a constant temperature of 17° C.

The 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.

VINTAGE 2019 A great harvest with the rains at the right time and moderate temperatures with cool nights. Excellent balance of sugars and acidity. A year to remember.

Tasting note: Fresh cava with persistent bubble, agile and very sweet with notes of white fruit and ripe apple. Ideal for appetizers, salads, first courses and desserts.

Graduación alcohólica 11,5% vol.

Acidez 5.90 gr/l (Tartárica)

Azúcar 3.5 gr/l



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