

AGUSTÍ TORELLÓ MATA



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D.O. PENEDES

XIC 2023

Variety: Xarel·lo 100%

Harvest 2023: Harvest with very low yields, because of a severe drought in Penedès vineyards have suffered, with irregular ripening, very small grains with a very good pulp/skin ratio, obtaining wines with structure and a lot of concentration of aromas, with an excellent quality.

The Xarel·lo variety is one of the few that can withstand severe droughts and this year it has given us good yields and balanced ripening, where we have found a concentration of aromas and a very interesting acidity.

Vinification: fermented with yeasts from our Xarel·lo plots and bottled after aging with lees for 6 months in tanks at controlled temperatures.

Tasting note: aromas of white stone fruit and some tropical notes with a vegetal background characteristic of the variety. It is a fresh, agile wine with a long palate.

Pairing: Small bites, tapas, Asian cuisine, and fruit desserts.

ABV: 11%vol

Acidity (Tartaric): 5.5 g/L

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