

# AGUSTÍ TORELLÓ MATA



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### VI XIC ROSAT TREPAT 2023

#### Organic

Made with the TREPAT variety. The height of the soil allows the plant to maintain the night/day temperatures fluctuation typical. Enhancing the fruity aromas of Trepat.

**Vinification:** Maceration of 8 hours. Fermented in tank and aged on its lees at a controlled temperature of 17°C.

**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.

**Tasting note:** Aromas of watermelon, cherry, and red fruits. Fresh and light tasting.

**Pairings:** Small bites, tapas, Asian cuisine, and fruit desserts.

**ABV:** 10'5%vol

**Acidity (Tartaric):** 5.8gr/l

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La Serra, s/n. – P.O. BOX 35  
08770 Sant Sadurní D'Anoia- Barcelona  
Tel.34 93 891 11 73 – Fax. 34 93 891 26 16  
E-mail: [info@cellerkripta.com](mailto:info@cellerkripta.com)  
[www.agustitorellomata.com](http://www.agustitorellomata.com)

