

# José Pastor Selections

IMPORTER OF FINE IBERIAN WINES

**Grower** Agustí Torelló Roca

**Appellation** Penedès

**Locality** Sant Sadurní d'Anoia

**Climate** Mediterranean

**Varieties** 100% Xarel-lo

**Soil** Calcareous, alluvial pebbles

**Elevation** 425 meters

**Vine Age** 62 years

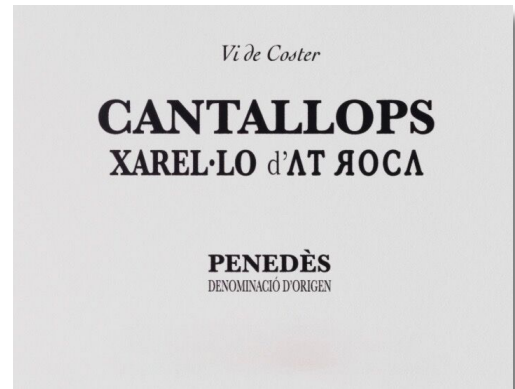
**Pruning** En Vaso

**Farming** Certified organic

**Production** 425 cases

**AT Roca**

**Cantallops 2017**



Agustí Torelló Roca and his father and aunt, Agustí Torelló Sibill and Lali Torelló Sibill, founded **AT Roca** in 2013, with a focus on vineyards and wines with a sense of place. Their mission is to showcase their region: the eastern part of Penedès near the Massís del Garraf and the foothills of the d'Ordal mountains. AT Roca currently works with 38 hectares of vines - 18 connected hectares which they own and an additional 20 hectares which they work with three growers, all of which are certified organic, and they only work with indigenous Catalan grape varieties, with a focus on Macabeu. AT Roca is part of a growing movement to change the way people view Penedès sparkling wines and to start recognizing the uniqueness of this terroir. A growing number of wineries have chosen to no longer associate themselves with the Cava DO, and have formed their own organizations with more stringent requirements such as aging and farming practices.

**DO Classic Penedès** is a subset of the Penedès DO that was formed in 2012. It is perhaps the first governing body that requires organic certification in order to be a member. In addition to the farming requirements, 15 months aging on the lees is the minimum (only 9 months is required in DO Cava), and all wines must be traditional method and vintage dated. AT Roca goes well beyond these standards, with 100% hand-harvesting (most grapes in Cava and Classic Penedès machine-harvested), fermenting their single vineyard wines in used barrels with natural yeasts and aging them on the lees with natural cork instead of crown caps, another rarity in the region.

The still **Cantallops Xarel-lo** comes from their eponymous, north-facing, 0.98ha vineyard planted in 1955 in Costers d'Ordal close to the Mediterranean Sea. The grapes were hand-harvested in early September, destemmed and fermented 70% in older 500L French oak barrels and 30% in concrete eggs, raised in the same vessels on fine lees for 8 months before being bottled without fining or filtration and minimal additions of SO<sub>2</sub>. The resulting wine is a snapshot of the vineyard and a perfect example of the complexity and elegance that Penedès Xarel-lo can offer. The nose offers complex orchard fruit and anise seed over a lightly smoky backdrop, and in the mouth the power, elegance and persistence of this Catalonian grape really takes center stage. Cantallops can be enjoyed upon release, but you will be rewarded by further cellar aging.