

# José Pastor Selections

IMPORTER OF FINE IBERIAN WINES

**Grower** Agustí Torelló Roca

**Appellation** Clàssic Penedès

**Locality** Sant Sadurní d'Anoia

**Climate** Mediterranean

**Varieties** 100% Macabeu

**Soil** Calcareous

**Elevation** 340 meters

**Vine Age** 46 years

**Pruning** En Vaso

**Farming** Certified organic

**Production** 1,333 cases

**AT Roca**

*Esparter 2015*



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 *métode tradicional* **Esparter** is from the eponymous 4.5ha old-vine vineyard in Costers d'Ordal, planted in 1968 and facing northwest so that it escapes the hot afternoon sun, and is close to the freshness of the Mediterranean Sea for long, even ripening. The grapes were hand-harvested in mid September, destemmed and pressed into used barrels for primary fermentation with natural yeasts. A minimum of 40 months aging *sur lie* and disgorged to order. Bottled with zero dosage. This sparkling brut nature is finely beaded and offers aromas of white fruit, brioche, spices, vanilla and elegant smoky notes, and on the palate is fresh and creamy, mineral-laden with bright acidity and a persisting finish.