

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



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 vat for primary fermentation, followed by 7 months aging in used French oak barrels. The wine was then put into bottle without dosage for secondary fermentation of at least 40 months aging and disgorged to order.