

José Pastor Selections

IMPORTER OF FINE IBERIAN WINES

Grower Agustí Torelló Roca

Appellation Clàssic Penedès

Subzone Conca Central

Climate Mediterranean

Varieties 85% Garnatxa Negra,
15% Macabeu

Soil Calcareous, loam

Elevation 220 meters

Vine Age 34 years

Pruning Espaldera

Farming Certified organic

Production 1,165 cases

AT Roca

Pedregar 2016



Agustí Torello Roca and his father and aunt, Agustí Torello Sibill and Lali Torello 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* **Pedregar** is from their 3.2ha eponymous vineyard planted to **Garnatxa Negra** and **Macabeu** in 1982, with northern exposure to protect the vines from the afternoon heat, and the central location in the Conca allows for a slow and balanced ripening of the grapes. 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. This lightly tinted rosé offers stone fruit and citrus on the nose, and in the mouth is fresh and mineral-laden, with a creamy mousse.