

José Pastor Selections

IMPORTER OF FINE IBERIAN WINES

Grower Agustí Torelló Roca

Appellation Clàssic Penedès

Locality Sant Sadurní d'Anoia

Climate Mediterranean

Varieties 50% Macabeu, 30% Xarel-lo,
20% Parellada

Soil Clay/calcareous, gravel, sandstone

Elevation 220-670 meters

Vine Age 30 years and older

Pruning Espaldera

Farming Certified organic

Production 10,000 cases

AT Roca

Reserva 2016



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.

Their main *métode tradicional* **Reserva** is 50% Macabeu, 30% Xarel-lo and 20% Parellada, from their different plots over the Costers de l'Ordal, Massís del Garraf and Serra d'Ancosa subzones of Penedès. The grapes for this wine are grown on a variety of different soil types in an effort to show an overall snapshot of Penedès terroir. The grapes are fermented in stainless steel using natural yeasts, and malolactic fermentation is blocked as an effort to preserve the natural acidity and essence of the wine. The wine then ages on the lees for a minimum of 20 months and receives zero dosage. Notes of pear, fennel and sea salt, with linear acidity.