



AT ROCA RESERVA ROSAT

ORIGIN

Penedès, Catalunya.

VARIETIES

50% Macabeu, 50% Garnatxa Negra.

VINEYARD

From 18 organically and regeneratively farmed parcels, all over 30 years old. The Macabeu is from 14 parcels in the Costers de L'Ordal and the Massís del Garraf on gravelly calcareous soils. The Garnatxa Negra is from 4 parcels in the Sant Sebastià dels Gorgs in the Costers d'Ordal on clay, chalk and gravel soils.

VINIFICATION METHOD

The grapes were harvested by hand and pressed, then fermented by parcel in stainless steel tanks until dry.

Malolactic fermentation is blocked, and the wine is bottled to age on its lees for 24-36 months and vinified in the traditional method as a brut nature wine.

Disgorgement date is always listed on the back label.



PRODUCER PROFILE

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. The estate farms its own vines and works 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.