

ORIGIN

Sant Sebastià dels Gorgs, Penedès, Catalunya

VARIETIES

100% Macabeu

VINEYARD

From 3 northeast-facing vineyards totaling 4.5ha in the Costers d'Ordal at 300-320m altitude. The vines were planted between 1952-1964, trained in the goblet method on calcareous, clay and stony soils.

VINIFICATION METHOD

The grapes are hand-harvested and direct-pressed whole cluster 60% into 3000L foudres and 40% into 500L French oak barrels for primary fermentation and aging for 10 months, with malolactic fermentation blocked. The wine goes through secondary fermentation in bottle with the addition of concentrated must, aging on fine lees for at least 60 months with regular hand-riddling on *pupitres*, then is disgorged without freezing and zero dosage for a brut nature wine.



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, 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. AT Roca initially eschewed the Cava DO for the newly formed Classic Penedès initiative within the DO Penedès to reflect this focus. As of October 2025, they have become part of Corpinnat, an independent collective initially formed in 2018 with a strict commitment to defending their terroir, using only native grape varieties, and practicing organic viticulture.