

AT ROCA, sparkling

Penedès DO - Clàssic Penedès www.atroca.eu

AT Roca is the work of Agusti Torello, formerly head of an eponymous family house under DO Cava, now working independently under the banner of Penedès DO's sparkling appellation - Clàssic Penedès, which embraces slightly higher quality criteria. The bodega is in the pueblo of Sant Sebastià dels Gorgs, a few km south of Sant Sadurn d'Anoia.

Agusti's wines for AT Roca are based on old vineyards of local Penedès varieties, carefully selected from the sub-regions which suits each best: Macabeu from Massís del Garraf and Costers d'Ordal, Xarel·lo and Monastrell from Conca del Riu Anoia and Parellada from Serra del Montmell. All fruit is organic, hand-picked and comes from an array of 32 sustainable vineyards (70% own vineyards and others owned by three families with whom they work closely, working historical vineyards.)

AT ROCA Reserva 'Vi de Paisatge' Brut 2016

Clàssic Penedès: Traditional Method

Type: Reserva – Extra Brut

Aging: Minimum 24 months

Vintage: 2016

Varieties: 50% Macabeu, 30% Xarel·lo, 20% Parellada

Alcohol: 12%, **TA:** 6 g/l, **Residual sugar:** 3.5 g/l, **VA** 0.18 g/l

Viticulture: Organic certified

When the vineyard is in a place where can show its full potential, then the fruit can show the place where it grows.

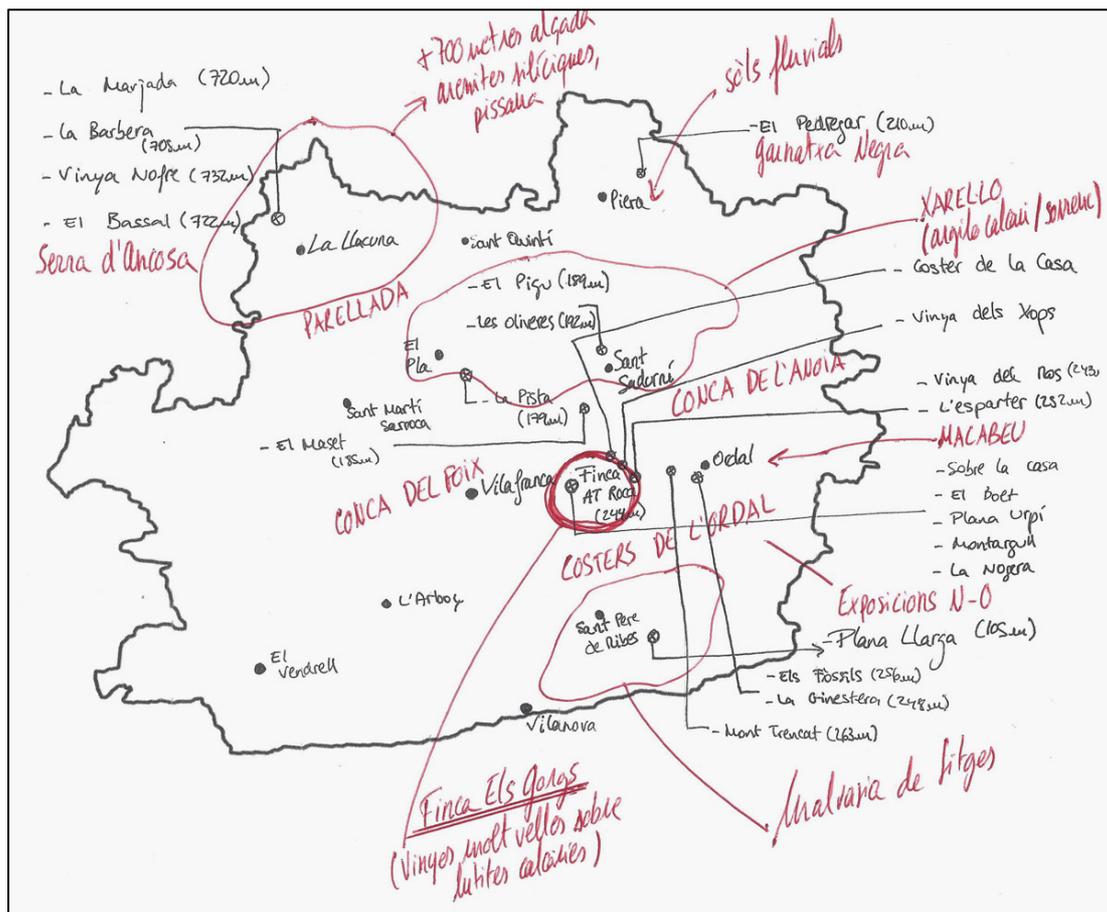
For this reason, we work exclusively with local varieties because allow us to produce wines with the character and purity of the territory respecting a unique identity.

Organic viticulture allows the plant to capture all the nuances of different soils. AT Roca Reserva comprises a total of 32 vineyards that express the uniqueness of the area, based on three types of soil.

- Macabeu is grown between 220 and 400 metres altitude on calcareous and limestone soils, in 14 plots located in Costers de l'Ordal and the Massif del Garraf; vineyards of calcareous, gravel and limestone soils.
- Xarel·lo, at 160-300 metres in 6 plots located in the subzone of Conca del Riu Anoia in vineyards planted on calcareous clays and pebbles.
- Parellada is grown at 580-700 metres in 4 plots at Torre Busqueta, in the Serra d'Ancosa; vineyards located at almost 700 m above sea level on sandstone soil.

Equal parts rich, waxy, smooth and elegant, with excellent spuma, citrus and subtle astringency. Complex citrus, with kaffir lime, lemon zest on the nose, with yuzu and grapefruit zest giving the palate subtle astringency. There's green fruit – cantaloupe, feijoa and white peach flesh. There are grassy, vegetal and herbaceous elements - asparagus, celery stalk, lemon thyme, sorrel leaf, green tea leaves and kimchi. There's the pretty florality of courgette flower and white petals in the background. This wine opens up beautifully, and fills the mouth with a soft, gentle spuma. The flavours are intrepid and persistent, and the textural development is smooth and sophisticated. Beeswax, brioche, and lemon curd complete a wine that is bright, refined, expressive and persistent.





Map of the AT Roca vineyards

Penedès-Sparkling, the rules

The appellation was founded (as 'Clàssic Penedès') in 2013 and wines so labelled first appeared in 2014. The rules of this appellation are evolving (the current rules apply since November 1, 2018). For example, the requirement for fruit to be organically grown was phased in from 2013-2017 and mandated for all releases into market from October 2018).

'Classics' are:

- single vintage and vintage-dated;
- 100% organic and certified (55% of all Penedès fruit is certified organic);
- entirely Penedès-grown and entirely estate-grown fruit;
- aged for a minimum of 15 months, and thus Reserva wines in contemporary Cava language.
- Only brut-spectrum wines are permitted.

Miscellany:

- In 2018, there were 18 producers of DO Penedès-Sparkling.
- As discrete village-based estates are the basis of these wines, sub-regionality becomes possible in labelling and marketing.
As with the other Cava splinter group, the cringeworthy CORPINNAT, Chardonnay is legal, with Chenin Blanc and Gewurztraminer also tolerated.
- 750ml & magnums must be sold in the tirage bottle, smaller and larger formats may be bottled using the transfer method after maturation is complete.
- Un-disgorged wines (minimum 4 years bottle ageing) are legal, labelled as 'No Degorjat' or 'No Degollat'.