

GRAPE GROWERS SINCE 1395
 SPARKLING WINE PRODUCERS SINCE 1951
 100% OWN VINEYARDS
 100% ORGANIC FARMING
 100% MANUAL HARVEST
 VINIFIED AT THE ESTATE
 SPECIALIZED IN LONG AGING SPARKLING



All the sparkling Corpinnat wines and still wines from Torelló have their origin in the vineyards of Can Martí. The 135 hectares, estate associated with the Torello family since 1395 and located in the fertile region of Penedès. Torelló produces long aged Corpinnat sparkling wines; still wines from DO Penedès; Marc and extra virgin olive oil.

CORPINNAT

TORELLO GRAN TORELLÓ 2013



Varieties: 42% Xarel.lo, 32% Parellada and 26% Macabeo, from our vines in Can Martí estate.

Harvest: 2013. The harvest on our Can Martí estate was marked by a winter and spring with a lot of rain, that gave the vines optimum reserves to face up the summer and the maturing of the grapes. The cool temperatures of the summer made the maturing slow and balanced, and the absence of rains in the harvesting period brought an excellent, healthy condition for the grapes. The starting date was delayed a week in comparison with the average of the last 20 years. In general, we obtained fresh wines, slightly lower in alcohol and with a good acidity, which permit us to prepare sparkling wines with a great potential for aging.

Production: Every grape variety, harvested manually 100%, is transported to the presses in less than 15 minutes, in order to prevent any early oxidation or fermentation.

Once all the grapes have passed over the sorting table, we press each variety separately, softly, making use of just the first pressing, the “mosto flor” (free run juice). We have incorporated Inertys technology into our presses, which protects the must from oxidations during the grape-pressing phase. Second fermentation in bottle. Manual stirring.

Ageing: More than 84 months on the lees. Every year we do the *poignettage* (agitation of the bottle), which makes that the yeasts mix again with the wine. Due to that, the sparkling wine is being enriched in aromas and flavours. Manual clarification in *pupitres*. Disgorging without sugar addition.

Vol.: 12%

PRESENTATION

- 75 cl
- Magnum

Straw color with golden highlights.

Nose is clean, elegant, with subtle complexity with memories of ripe white fruit, lemon flower, honey blossom and the delicacy of a honey pot with orange peel. A set of white flowers that stand out on subtle touches of nuts, cream and roasted. On the nose, dried nuts, ageing and toasty notes, brioche and pastry.

Creamy fruit, rich in aging notes, fine lees, herbs, spices (ginger), citrus fruit, flavorful, huge texture, exceptional balance, fresh spicy and citric notes and a mineral finish.

AWARDS & RECOGNITIONS

Peñín guide 2021: 94 pts - 94 pts (magnum)

Virtus International Awards: Gold Medal

Falstaff: 95 pts ('11)

James Sucking: 92 pts ('11)

Vinos de Catalunya guide: 9,47 pts

Drinks Business: Gold Medal ('11)

Jancis Robinson: 17/20

Robert Parker: 92 pts (vintage '11)

Vivir el Vino guide: 95 pts ('11)

Miquel Hudin: 93 pts ('11)

Semana Vitivinícola guide: 95 pts ('11)

Weinwirtschaft: 94 pts ('10)