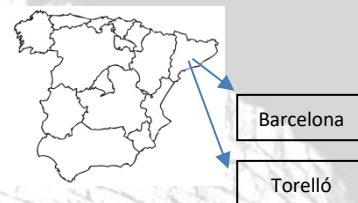


GRAPE GROWERS SINCE 1935  
SPARKLING WINE PRODUCERS SINCE 1951  
100% OWN VINEYARDS  
100% ORGANIC FARMING  
100% MANUAL HARVEST  
VINIFIED AT THE ESTATE  
SPECIALIZED IN LONG AGING



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 Torelló family since 1395 and located in the fertile region of Penedès.

Torelló produces long aged Corpinnat sparkling wines, DO Penedès still wines, Marc and extra virgin olive oil.

## CORPINNAT TORELLÓ BRUT RESERVA 2015



**Varieties:** 45% Xarel·lo, 39% Macabeo and 16% Parellada, from our vines in Can Martí.

**Harvest:** 2015. The harvest was marked by a winter in which we received an intense snowfall at the beginning of February that was very beneficial. The snow supposes a reserve of water and its melting provides a very favourable irrigation effect. A dry spring with smooth temperatures gave way to a very hot summer, especially in the month of July, and some timid rain in August. The harvest started on 9th August and finished in September. All the varieties showed a perfect state of health and resulted in excellent quality still wines and base wines for the sparklings.

**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. Brut type, 4gr/l of sugar.

**Aging:** More than 36 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 flavors. Manual clarification in *pupitres*. Disgorging without sugar addition.

**Vol.:** 11,5%

### PRESENTATION:

- 75 cl

Yellow straw color. Clean, transparent, fine and constant bubbles with rosary formation.

In the nose the pear stands out as white fruit on a well-marked note of pastry, white flower, pastry cream, candied fruit.

Fresh and delicate mouth entry. Presence of fresh herbs, white flowers stand out with notes of brioche and cream making a very pleasant end of mouth.

Powerful, flavorful, good acidity, fine bead, bread dough, excellent on-the-lees fruit expression, almond, good balance and length.

### AWARDS & RECOGNITIONS (harvest 2014):

90 pts, **Robert Parker**  
Bronze Medal, **IWSC**

Gold Medal, **Gilbert & Gaillard**  
93 pts, **Gourmets Guide 2020**

91 pts & 91 pts (Mg), **Peñín Guide 2020**  
94 pts, **Semana Vitivinícola guide**

[www.torello.com](http://www.torello.com)