



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



Barcelona

Torelló

DO Penedès

Young, fresh and fruity white wine

TORELLÓ MAS DE LA TORREVELLA 2019



Grape varieties: 100% organic Chardonnay, from the Tuta's vineyards, of our Can Martí estate.

Harvest: 2019. The harvest began on August 13th and ended on September 27th, with some interruption due to storms and waiting for the ripening of some variety. 2018 was the most rainy day in the last 20 years, which also led to a delay of the harvest of 10 days, respecting the previous year. The wines of this harvest, so complex climatologically, are characterized by a surprising balance between acidity and alcohol content.

Grapes harvested by hand, at their optimum point of maturity, and transported in small tractors or in boxes of 25kg, in less than 15 minutes, to the pressing area, in order to avoid oxidation.

Production: The grapes go through the selection table and then they are pressed, with finesse, on pneumatic presses. Only the first fraction of the pressing (also called "Mosto Flor") is used, the highest quality.

We incorporated the Inertys Technology in the presses, with the aim of protecting the must from any oxidation, during the pressing phase.

Vol.: 13,5%

PRESENTATION:

- 75 CL



Tasting notes

Very clean greenish yellow color. Intense aroma of tropical fruit and exotic ripe, where in evolution appear citrus notes.

The palate has a pleasant entrance, good acidity, it is fleshy and with sweet notes. The notes of delicate tropical fruit are confirmed and appear of ripe white fruit.



Ideal food pairings:

Its versatility enriches from rice and pasta to white meats.
Ideal to accompany tempura, fish and seafood.

www.torello.com