

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



DO Penedès

An aged red wine, powerful and structured

TORELLÓ RAIMONDA 2015



Grape varieties: 58% Cabernet Sauvignon, 34% Merlot and 8% Syrah, from our vineyards of Can Martí estate.

Harvest: 2015. The 2015 harvest in our Can Martí estate 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 with the Muscat variety and finished in September with the Parellada. All the varieties showed a perfect state of health and have resulted in excellent quality still wines and base wines for the sparklings.

Production: Each variety of grapes goes 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.

Ageing: 12 months in French oak barrel. More than 24 months of ageing in bottle.

Vol.: 14%

PRESENTATIONS:

- 75 cl
- 150 cl
- 300 cl

Intense red wine, of plum colour and purple edging, clean and dense in glass.

The nose has deep aromas, in a range of black fruits, such as blackberries, blueberries, blackcurrant, accompanied by a pleasant fragrance of rosemary. With subtle species like vanilla and cinnamon, mixed with light dairy notes.

On the palate, the entrance is friendly. Its delicate step of tannin, lets glimpse an acidity still present, that goes of the hand of some final herbaceous notes. These open again the aromatic range of black fruits, accompanied by balsamic touches and ageing, which brings back memories of tobacco.



Ideal food pairings:

Red meats, as duck, barbecued meats, stews. Dishes with body and structure.

Guía Peñín 2020: 91 pts

Gilbert&Gaillard: Silvedal('14)

IWSC: Bronze medal ('13)

www.torello.com