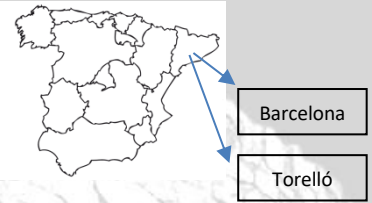


GRAPE GROWERS SINCE 1935
 SPARKLING WINE PRODUCERS SINCE 1951
 100% OWN-VINEYARDS
 100% ORGANIC FARMING
 100% MANUAL HARVEST
 VINIFIED AT THE ESTATE
 SPECIALIZED IN LONG AGING SPARKLINGS



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; white, rose and red still wines from DO Penedès; Marc and extra virgin olive oil.

CORPINNAT

TORELLÓ SPECIAL EDITION COSTA BRAVA 2015



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

Harvest: 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: 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.

Ageing: More than 36 months on the lees. Every year we do the *poignettage* (agitation of the bottle), which makes the yeasts mix again with the wine. Due to that, the sparkling wine is being enriched in aromas and flavors. Manual clarification in *pupitres*. Brut tipe, 4gr/l sugar.

Vol.: 12%

PRESENTATION

- 75 cl
- Magnum

New yellow-gold colour, with golden-grey reflections. Clean and transparent, with constant rosary formation.

On the nose it brings greedy and green aromas, which lead to the field. Almonds, dried clay, river margin flowers and fresh notes of mint and fennel, together with candied fruit of coca, brioche and yeast, on a subtle mineral aroma.

In mouth it enters with nerve, freshness and a quick step. Gourmand notes, great structure.

AWARDS & RECOGNITIONS

Peñín guide 2021: 91 pts - 91 pts (magnum)

Robert Parker: 90 pts ('14)

International Wine Challenge: Bronze medal ('14)

Gilbert & Gaillard: Gold medal ('13)

Semana Vitivinícola guide: 94 pts ('13)