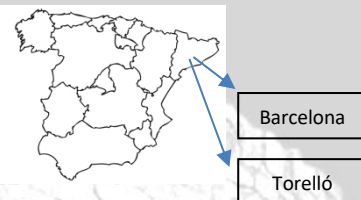


GRAPE GROWERS SINCE 1935
 SPARKLING WINE PRODUCERS SINCE 1951
 100% OWN VINEYARDS
 100% ORGANIC FARMING
 100% MANUAL HARVEST
 VINIFIED AT THE STATE
 SPECIALIZED IN LONG AGING



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 Corpinnat long aged sparkling wines, D.O. Penedès still wines, Marc and Extra virgin olive oil.

CORPINNAT

TORELLÓ FINCA CAN MARTÍ 2015



Varieties: 32% Chardonnay, 32% Xarel·lo, 22% Macabeo and 14% Parellada and, from our vines in Can Martí estate.

Harvest: 2015. The 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. Manual stirring.

Ageing: More than 48 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, 4 gr/l of sugar.

Vol.: 12%

PRESENTATION

- 75 cl
- Magnum

New straw yellow colour. With a fine and constant bubble, clean and bright, with golden reflections.

In the nose, subtle aromatic intensity. Fresh and sweet with a wide variety of aromas, that provide surprise in the tasting. Floral memories, such as honey flower, citrus notes, white fruit, balsamic herbs, such as fennel.

In the mouth the acidity is well balanced, and at the end, there are delicate bitter notes, in a set of ripe fruit and balsamic touches.

AWARDS & RECOGNITIONS

Peñín guide 2021: 93 pts (75 cl) y 93 pts (magnum)

James Suckling: 91 pts ('14)

El País wine's yearbook: 90 pts ('14)

Gilbert & Gaillard: Gold medal (vintage '14)

Semana Vitivinícola guide: 97 pts ('14)

Miquel Hudin: 92+ pts ('14)

www.torello.com