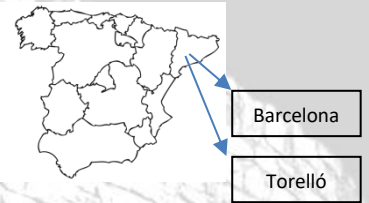




Grape growers since 1395
Sparkling wine producers since 1951
100% own vineyards
100% organic farming
100% manual harvest
Vinified at the state
Specialized in Long aging sparklings



DO Penedès

Rose wine, monovarietal, dry, aromatic and complex

TORELLÓ PETJADES 2020



Grape varieties: 100% merlot, from our organic vineyards of Can Martí estate.

Harvest: 2020. The harvest began on Saturday, August 8 and ended on September 4. 2020 was a very rainy year, between October and May, while the summer was very dry - it did not rain a single day. In 2020 we had a smaller quantity of grapes and had to pay a lot of attention to the growing cycle and the harvesting process, but the grapes were of good quality. We achieved this thanks to the manual harvest and that we always transport the grapes in 25 kg boxes or small tractors.

Production: A maceration has been carried out for 12 hours, to extract the desired color and aromas. Very soft pressing, in pneumatic Inertys presses, in nitrogen atmosphere to avoid any oxidation of color and aromas.

Vol.: 13,5%

PRESENTATION

75 cl

150 cl



Cherry colour wine, dense appearance in the glass, clean, bright, carmine reflections, very seductive and with personality.

On the nose, it has a pleasant aromatic intensity, clean and complex, with details that provide fragrance. You can identify a mix of fresh red fruits, with acid touches, vegetables of fruit tree stem, aromas that persist.

The entrance in the mouth is present, with firm step. Acidity plays an important role that brings freshness and structure. The sweet balance of the red fruit, the acidity of the green fruit and the bitterness of the stem gives personality.



Ideal food pairings:

Appetizers, fruit salads, spicy dishes, baked fish.



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