



# TORELLÓ

VITICULTORS

*Own vineyards, organic farming, manual harvesting, vinified on the property and long ageing define the Torelló corpinnats. Makers of sparkling wine since 1951.*



*The long aged sparkling wine for any occasion and toast.*



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## TORELLÓ

### SPECIAL EDITION BRUT RESERVA

2017

CORPINNAT



#### THE CAN MARTÍ ESTATE

The Can Martí estate belongs to the Torelló family since 1395 (14th century) and occupies 135 hectares in Gelida (Alt Penedès). The soils are clay-calcareous (limestone) and 80 hectares are ecologically cultivated with 11 distinct varieties. The harvesting is done manually in boxes of 25 kgs, pallets of 200 kgs or small trailers of 2,500 kgs.

#### THE 2017 HARVEST

The 2017 harvest started on the 2nd August with Chardonnay and Pinot Noir varieties and finished on 26th August with the Parellada. It was marked by the drought and episodes of extreme heat in the months of July and August which, together with the drought from the year before, have contributed to a lower production. The sanitary condition of the grapes has been excellent, and the harvest was done without any meteorological mishaps so we consider the 2017 harvest has been very good and as a result will give high quality wines and sparkling wines.

#### VARIETIES

56% Xarel.lo, 21% Macabeo, 20% Parellada and 3% Chardonnay from our Can Martí estate.

#### PRODUCTION

The bunches arrive whole at the cellar and, before passing all the grapes over the selection table, a separate soft pressing is done of each variety. We use the Inertys technology in our presses which protects the juice from oxidation during the pressing phase. In winter we do the assemblage of the different varieties, the bottling and afterwards the second fermentation in the bottle.

#### AGING

A minimum of 48 months in the bottle. Each year we do the poignettage - moving the bottle - with the objective of mixing the yeast with the wine again. In this way we enrich the sparkling wine with aromas and tastes. It is a Brut Nature without the addition of sugars, and the date of disgorging is indicated on the back label.

#### PRESENTATIONS

75 cl. and Magnum.

#### TASTING NOTE

Yellow Straw colour. Clean, transparent, fine, and constant persistent bubbles with a rosary formation. In the nose pear aromas stand out and also a well-marked note of pastry, white flower, pastry cream, and candied fruit. Fresh and delicate mouth entry. Presence of fresh herbs, white flowers stand out with notes of brioche and cream making a pleasant mouth finish. Powerful, flavourful, good acidity, fine bead, bread dough, excellent on-the-lees fruit expression, almond, good balance, and length. A wine with great structure and evolving notes of ripe summer fruits.

#### AWARDS

Parker	Peñin'23
91 points	91 points