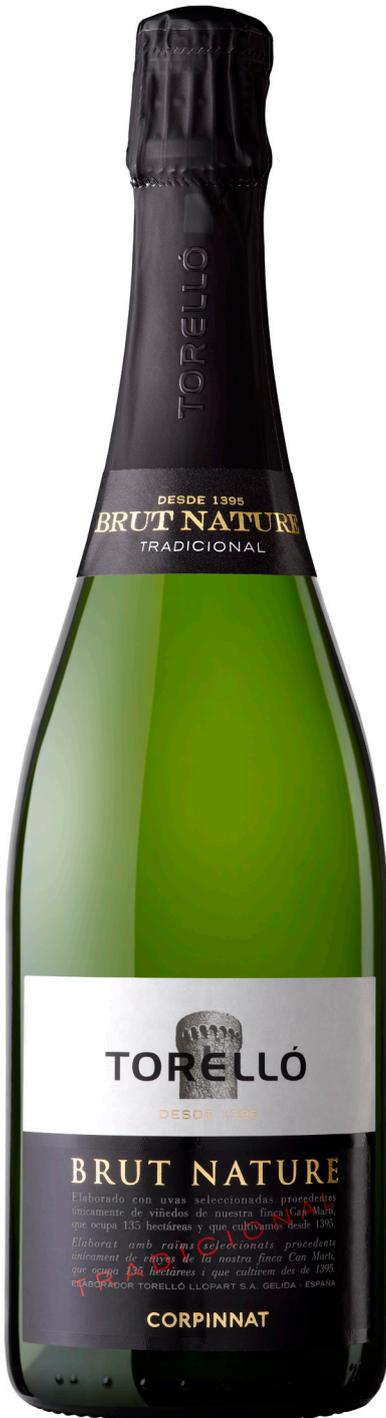




TORELLÓ

VITICULTORS

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



For lovers of sparkling wines which are radically dry and without the addition of sugars.

TORELLÓ TRADICIONAL BRUT NATURE 2016



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 2016 HARVEST

The harvest was marked by drought, with a very dry spring and beginning of summer, and with only one very welcome storm of 25 litres per square metre in the third week of July. The dearth of rainfall brought lower production but an excellent state of health for the grapes, a very important aspect for cellars that make premium still and sparkling wines. The harvest started on 11th of August and finished on 13th of September.

VARIETIES

Xarel.lo (51%), Macabeo (32%) and Parellada (17%) 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 60 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

Available in bottles of 37.5 cl, 75 cl, 1.5 litres (Magnum) and 3 litres (Jeroboam).

TASTING NOTE

Yellow straw color. Clean, transparent, fine and constant bubbles with rosary formation. In the nose the pear stands out as white fruit on a well-marked note of pastry, white flower, pastry cream, candied fruit. Fresh and delicate mouth entry. Presence of fresh herbs, white flowers stand out with notes of brioche and cream making a very pleasant end of mouth. Powerful, flavorful, good acidity, fine bead, bread dough, excellent on-the-lees fruit expression, almond, good balance and length.

AWARDS

Decanter'22	Peñin'23	IWC'22	Parker
Gold Medal 95 points	91 points	Silver Medal	92 points

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