

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



A fresh white wine, smooth, fruity and very aromatic.



TORELLÓ MAS DE LA TORREVELLA

2022

PENEDÈS



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 2022 HARVEST

The 2022 harvest on our Can Martí Estate started on 4th August, 5 days earlier than usual because of the drought and the rapid maturing of the earlier varieties, and ended on the 14th of September. Since the end of the spring and throughout the summer we have had 4 severe heatwaves. In 2022 we have had between 20% and 30% less production of grapes – depending on the variety – compared to the previous year due to the intense drought, but that said, the health of the grapes has been impeccable together with a balanced acidity, will let us make great quality still and sparkling wines.

VARIETIES

100% Chardonnay from our Can Martí estate.

PRODUCTION

The grapes go through the selection table and then they are pressed, with finesse, on pneumatic presses. Only the first fraction of the pressing (also called "Mosto Flor") is used, the highest quality. We incorporated the Inertys Technology in the presses, with the aim of protecting the must from any oxidation, during the pressing phase.

PRESENTATIONS

75 cl.

TASTING NOTE

Very clean greenish yellow color. Intense aroma of tropical fruit and exotic ripe, where in evolution appear citrus notes. The palate has a pleasant entrance, good acidity, it is fleshy and with sweet notes. The notes of delicate tropical fruit are confirmed and appear of ripe white fruit.

AWARDS

Guía Gourmets'23 Guía Vivir el Vino'23

90 points 92 points