

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



A fresh rosé wine, young and aromatic.



# TORELLÓ ROSA D'ABRIL

2022





# 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**

54% Macabeu, 23% Malvasía and 23% Sirah from our Can Martí estate.

## **PRODUCTION**

The three grape varieties share a similar vegetative cycle, which allows them to be harvested on the same day and pressed together. All the grapes pass through the sorting table and are then delicately pressed in the pneumatic presses. Only the first fraction of the pressing (also called "mosto flor"), the highest quality, is used. Inertys technology is used in the presses to protect the must from oxidation during this phase. Fermentation takes place in stainless steel tanks at low temperature to preserve all the varietal aromas.

### **PRESENTATIONS**

Available in 75 cl and 1.5 litres (Magnum).

# TASTING NOTE

Pale pink colour, with amber tones, clean and bright. In nose, delicate aroma, persistent and sweet tooth. With light touches, that remember the red fruit just harvested. Rich and fresh. Light tropical memories of lychee and mango. Spring floral background, for the month of April. Nice, fresh and dry on entry to the palate. In continuity with the olfactory part, fresh and balanced, good acidity, long. Pleasant and elegant.