



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

## TORELLÓ COLLECTION

### BRUT NATURE 2011

#### CORPINAT

#### 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 2011 HARVEST

That year the harvest was early. The month of July was rainy and a first fortnight of August with intense heat advances maturation. The resulting base wines are very fruity and with a perfect balance between acidity and alcoholic strength, wines with body and structure, fantastic conditions to make our long-aging sparkling wines.

#### VARIETIES

48% Xarel·lo, 30% Macabeo and 22% Parellada 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 10 years 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 75 cl and 1.5 litres (Magnum).

#### LUÍS GUTIÉRREZ - ROBERT PARKER - THE WINE ADVOCATE - TASTING NOTE

*The limited 2011 Collection was produced with the traditional blend of three grapes with a long aging in bottle (over 10 years!), during which time the wine developed a lot of aromatic complexity, lots of almonds (toasted and green!), a smoky note and hints of bread dough and brioche, with a velvety texture with tiny bubbles and great finesse. This is the third vintage of this wine. I tasted a magnum (from only 56 produced) that was even better than the regular bottle! It's super dry, with chalky minerality that makes you salivate. It should last well in bottle. There are only 809 bottles and 58 magnums.*

#### DECANTER WORLD WINE AWARDS TASTING NOTE

*This is a beautiful, ample and complex wine that has everything: beeswax, lemon/apple peel, yoghurt, honey, honeysuckle, brioche and touches of mango and tangerine. Marked yet poised acidity drives a delectable, energetic finish with spun-out apple strudel notes. A great example of an outstanding sparkling wine.*

#### AWARDS

Decanter'22	Parker'22	Peñin'23	Guia Vins Catalunya'23	Guia Semana Vitivinícola'22	Guia Gourmets'23
97 points. Platinum medal.	96 points	95 points. Podium wine.	9,76 points.	98 points.	97 points



Pay homage to Francesc Torelló Casanovas, who started making our first sparkling wine in 1951.

WINEinMODERATION

CHOOSE | SHARE | CARE