

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



A pale salmon coloured corpinnat, fresh and ele-

gant, with delicate aromas of red fruits.

WINEinMODERATION

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TORELLÓ PÀL·LID BRUT 2020



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 2020 HARVEST

The harvest began on Saturday, August 8 and ended on September 4. 2020 was a very rainy year, between October and May, while the summer was very dry - it did not rain a single day. In 2020 we had a smaller quantity of grapes and had to pay a lot of attention to the growing cycle and the harvesting process, but the grapes were of good quality.

VARIETIES

73% Macabeu and 27% Pinot Noir from our Can Martí estate.

PRODUCTION

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

AGING

A minimum of 18 months in the bottle. 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

Seductive light pink colour, clean, transparent and with pink highlights. Discreet, fine and constant bubble. The nose is fresh, greedy, with sweet notes of red fruits, like strawberry and raspberry. Clean and young. The entry into the mouth is gourmand, with a dry and firm step, with the presence of tannin which reminds of strawberry seeds. Balanced acidity.