

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



A sweet red monovarietal wine, late harvested.



VITTIOS MERLOT

2017
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 2017 HARVEST

The harvest started on 2nd August and finished on 26th August. It was marked by the drought and episodes of extreme heat in the months of July and August which, together with the drought from the year before, contributed to a lower production. The sanitary condition of the grapes was excellent, and the harvest was done without any meteorological mishaps. The 2017 harvest was very good and as a result will give high quality wines and sparklings.

VARIETIES

89% Xarel·lo and 11% Grenache from our Can Martí estate.

PRODUCTION

Sweet wine of late harvest. The harvest was done in October, at which time the grapes reached the probable 17.5⁰ of sugar - Only the grapes that acquired the desired degree of dehydration were chosen. In the production of Vittios it is only used the bleeding. The aging of the wine takes place in French oak barrels (vosgues) for 12 months. Bottling and subsequent aging in the bottle.

PRESENTATIONS

50 cl.

TASTING NOTE

Cherry red color, with a rich edging and a dense sensation. With tinted tear formation. On the nose, it is intense and complex, with a warm feeling with memories of ripe fruit, grape seed, cherries, blackcurrant and delicate touches of cocoa. The entry into the mouth is seductive, elegant, with dry touches concealed between sweetness and freshness. The polished tannin and the persistent aftertaste of black fruit, makes a lively and exciting wine.