



TORELLÓ

VITICULTORS

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 BLANC TRANQUILLE



2022

PENEDÈS
DENOMINACIÓ D'ORIGEN

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

44% Xarel·lo, 29% Muscat, 17% Macabeu and 10% Parellada from our Can Martí estate.

PRODUCTION

Each variety of grape goes through the sorting table and then they are pressed, with finesse, on pneumatic presses. Only the first fraction of the free-run juice (also called “Mosto Flor”) is used. We have incorporated the Inertys Technology in the presses, with the aim of protecting the must from any oxidation, during the pressing phase. Fermentation is done in stainless steel tanks, at low temperature, to preserve all varietal and fermentative aromas.

PRESENTATIONS

Available in 37,5 cl., 75 cl., and 1,5 litres (Magnum).

TASTING NOTE

White wine of new gold colour, light in glass, clean and bright with yellow-green reflections. On the nose, it has delicate aromatic intensity, freshness, full of life. With memories of white flowers, peach trees, herbs like fennel, field flowers like dandelions. With touches of baked fruit, like caramelized apple. The palate is pleasant, with a light touch, with the acidity masked by the fruit. With a pleasant ending, where we rediscover the aromas of fennel and field flowers.

