

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



A vintage white wine, complex, with body and structure.



GRAN CRISALYS

2020





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

56% Chardonnay and 44% Xarel·lo from our Can Martí estate.

PRODUCTION

The grapes go through the selection table and then they are pressed, with finesse, on pneumatic presses. Only the first fraction of the pressing (also called "Mosto Flor") is used, the highest quality. We incorporated the Inertys Technology in the presses, with the aim of protecting the must from any oxidation, during the pressing phase.

PRESENTATIONS

75 cl. amd Magnum.

TASTING NOTE

Old gold coloured white wine with golden green reflections, clean and transparent, with a medium density in the glass. The nose gives off clean fragrance, with white flowers and ripe vine fruit, on a penetrating mineral aroma. In the mouth it is enveloping, with a firm and balanced step, and with an apple touch and an unctuous memory of pastries. Vegetable finish, it is a complex and pleasant round wine.

AWARDS

Parker	Peñin'23	Guía Vivir el Vino'23
90 points	91 points	93 points