



# TORELLÓ

VITICULTORS

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



*A sparkling wine that pays homage to our estate, where the vines and olives live together with mammals, birds, amphibians and reptiles.*

## TORELLÓ FINCA CAN MARTÍ

BRUT 2018

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 2018 HARVEST

The harvest started on August 13th and ended on September 27th, with some interruption due to storms and waiting for some variety to ripen. 2018 will be remembered as the rainiest year in our memory, leading to a delay in 10-day harvest, compared to the previous year. Small mildew foci were detected but, when harvesting by hand, the grape was preselected in the vineyard, affecting only the production but not to quality. The wines of the harvest, climatologically complex, were characterized by a surprising balance between acidity and alcoholic strength, an essential aspect for long aging sparkling wines like ours.

### VARIETIES

38% Xarel·lo, 32% Chardonnay, 17% Macabeu and 13% 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 40 months 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. The date of disgorging is indicated on the back label.

### PRESENTATIONS

75 cl, 1.5 litres (Magnum) and 3 litres (Jeroboam).

### TASTING NOTE

New straw yellow colour. With a fine and constant bubble, clean and bright, with golden reflections. In the nose, subtle aromatic intensity. Fresh and sweet with a wide variety of aromas, that provide surprise in the tasting. Floral memories, such as honey flower, citrus notes, white fruit, balsamic herbs, such as fennel. In the mouth the acidity is well balanced, and at the end, there are delicate bitter notes, in a set of ripe fruit and balsamic touches.

### RECONOCIMIENTOS

Peñín'23

93 punts

Guía Semana  
Vitivinícola'22

95 punts

Guía  
Gourmets'23

92 punts

Guía  
Vivir el Vino'23

93 punts

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