



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 fresh corpinnat with a very particular aromatic profile.

WINEinMODERATION

CHOOSE | SHARE | CARE

TORELLÓ FRESH

BRUT NATURE 2017

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 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

48% Parellada, 29% Malvasia, 19% Macabeu and 4% Xarel·lo 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

More than 18 months on the lees. Every year we do the poignettage (agitation of the bottle), which makes the yeasts mix again with the wine. Due to that, the sparkling wine is being enriched in aromas and flavors. 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

Pale yellow colour, clean and bright, with golden trim. Fine and persistent bubble, with constant detachment. Fresh, with a very peculiar aromatic profile, in which floral and fruity notes stand out. The nose is fresh (lemon twist), and initially presents floral notes (white rose) and exotic fruits (mango, passion fruit) something very typical from the malvasia variety. Freshness in the palate, with hints of syrup and tropical fruit. Well integrated carbonic acid, good acidity and balanced. Fine and persistent bubble, with constant detachment. Fresh, with a very peculiar aromatic profile, in which floral and fruity notes stand out.