



# TORELLÓ

VITICULTORS

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



*A sweet, white monovarietal wine, late harvested..*

WINEinMODERATION

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## VITTIOS XAREL·LO

2018

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 2018 HARVEST

The harvest began on August 13th and ended on September 27th, with some interruption due to storms and waiting for the ripening of some variety. 2018 was the rainiest time in the last 20 years, which also led to a delay of the harvest of 10 days, respecting the previous year. The wines of this harvest, so complex climatologically, are characterized by a surprising balance between acidity and alcohol content.

### VARIETIES

Xarel·lo from our Can Martí estate.

### PRODUCTION

Sweet wine of late harvest. The harvest was done in October, at which point the grapes reached the probable 17<sup>o</sup> of sugar - Only the grapes that acquired the desired degree of dehydration were chosen. The pressing was direct, without destemming and manually. The must obtained fermented in stainless steel tanks at a controlled temperature (16°C) for two weeks. When the 12 alcoholic degrees and 40 g / l of sugars were reached, the fermentation is paralyzed with cold. Once clarified and stabilized, it is bottled.

### PRESENTATIONS

50 cl.

### TASTING NOTE

Pale yellow, bright and very glyceric wine. The nose is intense and complex, with notes of white fruit, citrus and floral aromas. The entrance in the mouth is silky with notes of apricot and honey. It has good acidity and offers great persistence in the mouth.