



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.

GRAN TORELLÓ GRANDES AÑADAS

BRUT NATURE 2013

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 2013 HARVEST

The harvest on our Can Martí estate was marked by a winter and spring with a lot of rain, that gave the vines optimum reserves to face up the summer and the maturing of the grapes. The cool temperatures of the summer made the maturing slow and balanced, and the absence of rains in the harvesting period brought an excellent, healthy condition for the grapes. The starting date was delayed a week in comparison with the average of the last 20 years. In general, we obtained fresh wines, slightly lower in alcohol and with a good acidity, which permit us to prepare sparkling wines with a great potential for aging.

VARIETIES

41% Xarel·lo, 31% Macabeu y 28% 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 that takes place with natural cork.

AGING

A minimum of 100 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. It is a Brut Nature without the addition of sugars, and the date of disgorging is indicated on the back label.

PRESENTATIONS

Available in bottles of 75 cl, 1.5 litres Magnum.

LUÍS GUTIÉRREZ - ROBERT PARKER - WINE ADVOCATE - TASTING NOTE

I loved the superb, complex, austere and nuanced 2013 Gran Torelló Brut Nature "Grandes Añadas." This is a superb wine that happens to have bubbles, a delicate pétillant sensation in the finish after a long time in bottle. There is something in common in these wines; this matured in bottle with cork, but all the grapes come from their vineyards, and they use their own yeasts. It has untuosity, power and elegance, complexity and depth. This should be long lived. It has a lovely bitter twist in the finish. It's marked by the long aging, a beautiful balance between oxidation, bubbles and acidity. It's a blend of 41% Xarel·lo, 31% Macabeo and 28% Parellada with over 100 months in bottle. 1,600 bottles produced.

AWARDS

Parker'22

95+ points.



A corpinnat with great expression of maturity and complexity.



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