



TORELLÓ

VITICULTORS

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



An elegant and complex white wine.



CHOOSE | SHARE | CARE

TORELLÓ 50 LLIURES

2022

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 2022 HARVEST

The 2022 harvest on our Can Martí Estate started on 4th August, 5 days earlier than usual because of the drought and the rapid maturing of the earlier varieties, and ended on the 14th of September. Since the end of the spring and throughout the summer we have had 4 severe heatwaves. In 2022 we have had between 20% and 30% less production of grapes – depending on the variety – compared to the previous year due to the intense drought, but that said, the health of the grapes has been impeccable together with a balanced acidity, will let us make great quality still and sparkling wines.

VARIETIES

100% Xarel·lo from our Can Martí estate.

PRODUCTION

The grapes pass through the sorting table and are then gently pressed in pneumatic presses. Only the first fraction of the pressing (also called “flower must”), the highest quality, is used. We use Inertys technology in the presses to protect the must from oxidation during this phase. This wine is made in five different containers before bottling: amphora, demijohn, cement egg, stainless steel tank and oak and acacia barrels. These give the wine a whole range of aromatic and gustatory nuances that make it very special and with the vocation of maturing in the bottle.

PRESENTATIONS

75 cl. and Magnum 1,5 l.

TASTING NOTE

A clean, bright yellow wine with hints of new gold and green reflections. The nose is intense and complex. Notes of ripe fruit and floral notes appear, such as fennel and camomile, typical of the variety. Also, due to the passage of the wine through various containers of different textures, earthy, toasted and vanilla notes appear. In the mouth it is unctuous, silky, with good acidity that gives it freshness. The freshness of the stainless steel, the minerality of the cement egg, the creaminess of the barrel, the earthiness of the amphora and the reduction of the demijohn are noticeable. Ripe fruit notes, such as apricot, are also confirmed on the palate. It is a very Mediterranean wine.