

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



A red wine, powerful and structured, to accompany the whole meal.



RAIMONDA

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 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.

VARIETIES

80% Cabernet Sauvignon and 20% Merlot from our Can Martí estate.

PRODUCTION

Fermentation of the wine in stainless steel tanks, traced three times a day. In the production of Raimonda only the flower or bleeding wine is used. Subsequently the malolactic fermentation takes place in concrete tanks. After blending the two varieties, the wine is aged in French oak (allier and vosgues) and American barrels for 12 months. Bottled and aged for two years.

PRESENTATIONS

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

TASTING NOTE

Intense red wine, of plum colour and purple edging, clean and dense in glass. The nose has deep aromas, in a range of black fruits, such as blackberries, blueberries, blackcurrant, accompanied by a pleasant fragrance of rosemary. With subtle species like vanilla and cinnamon, mixed with light dairy notes. On the palate, the entrance is friendly. Its delicate step of tannin, lets glimpse an acidity still present, that goes of the hand of some final herbaceous notes. These open again the aromatic range of black fruits, accompanied by balsamic touches and ageing, which brings back memories of tobacco.