



TORELLÓ

VITICULTORS

Own vineyards, organic farming, manual harvesting, vinified on the property and long ageing define the Torelló corpinnats. Sparkling wine makers since 1951.

TORELLÓ 2 VINTAGES MICROVINIFICATION

BRUT NATURE 2018-2019

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 organic 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 AND 2019 HARVEST'S

The 2018 and 2019 vintages are very different. **2018** is remembered as a rainy year, in each of the four seasons, that brought a delay of 10 days in the harvest with respect to the last few years. **2019** vintage is and will be remembered as “one of the best of the last few years” in the words of Paco de la Rosa Torelló. It was, in general, a dry year, with two very intense heatwaves in the summer and some rains at the end of July, in August and at the beginning of September which were very welcome on the estate.

VARIETIES

60% 2018 vintage and 40% 2019 vintage. 43% Xarel.lo, 31% Macabeo and 26% 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.

AGING

A minimum of 42 months in the bottle. Each year we do the poignettage - shaking 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 bottle of 75 cl.

TASTING NOTE

Clean, presents a golden yellow colour of middle intensity, constant emission of very fine bubbles. On the nose it is intense and complex, in a first attack it presents aromas of mature white fruit like pear and citrics like grapefruit. Later toasted notes appear proceeding from the long aging.

AWARDS

Peñin'24

91 points



It is a microvinification that expresses the cellar's desire to experiment different ways of making a sparkling wine.

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