



TORELLÓ

VITICULTORS

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



*A fresh white wine,
smooth, fruity and very
aromatic.*



CHOOSE | SHARE | CARE



BIOSPHERE

Sustainable
Certified

TORELLÓ BLANC TRANQUILLE



2023

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 2023 HARVEST

The harvest on our Can Martí estate started in the early morning of the 8th of August, 5 days later than the previous year due to the mild temperatures in May and June which led to a slower maturing of the grapes, and it finalised on the 9th of September. The 2023 harvest will be remembered for an extreme drought and for a lot of close attention to the vineyard. Between the end of the 2022 harvest and September 2023 the amount received has been 387 litres per square metre, very inferior to the average of 550 litres. There was a worry that the drought might affect the quality but the wines resulting from the harvest are excellent, as much for the corpinat base wines as for the still wines.

VARIETIES

31% Parellada, 28% Xarel·lo, 22% Macabeu and 19% Moscatell.

PRODUCTION

Each variety of grape goes through the sorting table and then they are pressed, with finesse, on pneumatic presses. Only the first fraction of the free-run juice (also called "Mosto Flor") is used. We have incorporated the Inertys Technology in the presses, with the aim of protecting the must from any oxidation, during the pressing phase. Fermentation is done in stainless steel tanks, at low temperature, to preserve all varietal and fermentative aromas.

PRESENTATIONS

Available in 37,5 cl., 75 cl., and 1.5 litres (Magnum).

TASTING NOTE

White wine of new gold colour, light in glass, clean and bright with yellow-green reflections. On the nose, it has delicate aromatic intensity, freshness, full of life. With memories of white flowers, peach trees, herbs like fennel, field flowers like dandelions. With touches of baked fruit, like caramelized apple. The palate is pleasant, with a light touch, with the acidity masked by the fruit. With a pleasant ending, where we rediscover the aromas of fennel and field flowers.