



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



A very long aged sparkling wine and radically dry.



GRAN TORELLÓ

BRUT NATURE 2016

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 2016 HARVEST

The harvest was marked by drought, with a very dry spring and beginning of summer, and with only one very welcome storm of 25 litres per square metre in the third week of July. The dearth of rainfall brought lower production but an excellent state of health for the grapes, a very important aspect for cellars that make premium still and sparkling wines. The harvest started on 11th of August and finished on 13th of September.

VARIETIES

48% Xarel·lo, 47% Macabeo and 5% 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

Aged on lees for more than 72 months with natural cork. Each year we do the poignettage - bottle shaking - 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) and 3 litres (Jeroboam).

TASTING NOTE

Straw color with golden highlights. Nose is clean, elegant, with subtle complexity with memories of ripe white fruit, lemon flower, honey blossom and the delicacy of a honey pot with orange peel. A set of white flowers that stand out on subtle touches of nuts, cream and roasted. On the nose, dried nuts, ageing and toasty notes, brioche and pastry. Creamy fruit, rich in aging notes, fine lees, herbs, spices (ginger), citrus fruit, flavorful, huge texture, exceptional balance, fresh spicy and citric notes and a mineral finish.

AWARDS

James Suckling Guía Vivir el Vino'24

91 points

95 points