



TORELLÓ

VITICULTORS

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

TORELLÓ ROSA D'ABRIL

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

61% Macabeu, 22% Malvasía and 17% Sirah from our Can Martí estate.

PRODUCTION

The three grape varieties share a similar vegetative cycle, which allows them to be harvested on the same day and pressed together. All the grapes pass through the sorting table and are then delicately pressed in the pneumatic presses. Only the first fraction of the pressing (also called "mosto flor"), the highest quality, is used. Inertys technology is used in the presses to protect the must from oxidation during this phase. Fermentation takes place in stainless steel tanks at low temperature to preserve all the varietal aromas.

PRESENTATIONS

Available in 75 cl and 1,5 litres (Magnum).

TASTING NOTE

Pale pink colour, with amber tones, clean and bright. In nose, delicate aroma, persistent and sweet tooth. With light touches, that remember the red fruit just harvested. Rich and fresh. Light tropical memories of lychee and mango. Spring floral background, for the month of April. Nice, fresh and dry on entry to the palate. In continuity with the olfactory part, fresh and balanced, good acidity, long. Pleasant and elegant.



A fresh rosé wine, young and aromatic.

WINEinMODERATION

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BIOSPHERE

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