



TORELLÓ

VITICULTORS

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

TORELLÓ 2 VINTAGES MICROVINIFICATION

BRUT NATURE 2019-2020

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 2019 AND 2020 HARVEST'S

The 2019 and 2020 vintages are very different. 2019 was a generally dry year, with two very intense heatwaves in the summer and some very well received rain at the end of July, August and the beginning of September. The organic grapes harvested on our Can Martí estate have shown perfect health and a quantity similar to the year before. The wines present good acidity, which will allow us to make long aged sparkling wines. 2020 was a very rainy year, between October and May, while the summer was very dry - it did not rain a single day. In 2020 we had a smaller quantity of grapes and had to pay a lot of attention to the growing cycle and the harvesting process.

VARIETIES

51% 2019 vintage and 49% 2020 vintage. 41% Xarel.lo, 36% Macabeo and 23% 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 36 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

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. dry, structured and very balanced, with good acidity, fine and elegant bitter notes stand out which blend with hints of Mediterranean herbs so characteristic of the Can Martí estate.



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



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