



TORELLÓ

VITICULTORS

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



A pale salmon coloured corpinat, fresh and elegant, with delicate aromas of red fruits.

WINEinMODERATION

CHOOSE | SHARE | CARE



BIOSPHERE

Sustainable
Certified

TORELLÓ PÀL·LID

BRUT 2021

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 2021 HARVEST

Old gold coloured white wine with golden green reflections, clean and transparent, with a medium density in the glass. The nose gives off clean fragrance, with white flowers and ripe vine fruit, on a penetrating mineral aroma. In the mouth it is enveloping, with a firm and balanced step, and with an apple touch and an unctuous memory of pastries. Vegetable finish, it is a complex and pleasant round wine.

VARIETIES

75% Macabeu and 25% Pinot Noir from our Can Martí estate.

PRODUCTION

The bunches arrive whole at the cellar and, before passing all the grapes over the selection table, a soft pressing is done of both varieties. We use the Inertys technology in our presses which protects the juice from oxidation during the pressing phase. In winter we do the bottling and afterwards the second fermentation in the bottle.

AGING

A minimum of 18 months in the bottle. The date of disgorging is indicated on the back label.

PRESENTATIONS

Available in bottles of 37.5 cl, 75 cl, 1.5 litres (Magnum) and 3 litres (Jeroboam).

TASTING NOTE

Seductive light pink colour, clean, transparent and with pink highlights. Discreet, fine and constant bubble. The nose is fresh, greedy, with sweet notes of red fruits, like strawberry and raspberry. Clean and young. The entry into the mouth is gourmand, with a dry and firm step, with the presence of tannin which reminds of strawberry seeds. Balanced acidity.