



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

## TORELLÓ

SPECIAL EDITION BARCELONA 2019  
CORPINNAT



*The long aged sparkling wine for any occasion and toast.*

WINEinMODERATION

CHOOSE | SHARE | CARE



BIOSPHERE

Sustainable  
Certified

### 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 2019 HARVEST

The harvest started on Saturday 17th August and finished on the 20th September. This 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.

### VARIETIES

36% Macabeo, 34% Xarel·lo and 30% 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 48 months in the bottle. Each year we do the poignettage - moving 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. The date of disgorging is indicated on the back label.

### PRESENTATIONS

75 cl.

### TASTING NOTE

Yellow Straw colour. Clean, transparent, fine, and constant persistent bubbles with a rosary formation. In the nose pear aromas stand out and also a well-marked note of pastry, white flower, pastry cream, and candied fruit. Fresh and delicate mouth entry. Presence of fresh herbs, white flowers stand out with notes of brioche and cream making a pleasant mouth finish. Powerful, flavourful, good acidity, fine bead, bread dough, excellent on-the-lees fruit expression, almond, good balance, and length. A wine with great structure and evolving notes of ripe summer fruits.

[www.torello.com](http://www.torello.com)