



TORELLÓ

VITICULTORS

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



An elegant and complex white wine.



WINEinMODERATION

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BIOSPHERE

Sustainable Certified

TORELLÓ 50 LLIURES

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.

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

100% Xarel·lo.

PRODUCTION

The grapes pass through the sorting table and are then gently pressed in pneumatic presses. Only the first fraction of the pressing (also called “flower must”), the highest quality, is used. We use Inertys technology in the presses to protect the must from oxidation during this phase. This wine is made in five different containers before bottling: amphora, demijohn, cement egg, stainless steel tank and oak and acacia barrels. These give the wine a whole range of aromatic and gustatory nuances that make it very special and with the vocation of maturing in the bottle.

PRESENTATIONS

75 cl.

TASTING NOTE

A clean, bright yellow wine with hints of new gold and green reflections. The nose is intense and complex. Notes of ripe fruit and floral notes appear, such as fennel and camomile, typical of the variety. Also, due to the passage of the wine through various containers of different textures, earthy, toasted and vanilla notes appear. In the mouth it is unctuous, silky, with good acidity that gives it freshness. The freshness of the stainless steel, the minerality of the cement egg, the creaminess of the barrel, the earthiness of the amphora and the reduction of the demijohn are noticeable. Ripe fruit notes, such as apricot, are also confirmed on the palate. It is a very Mediterranean wine.