



# TORELLÓ

VITICULTORS

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



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

WINEinMODERATION

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BIOSPHERE

Sustainable  
Certified

## TORELLÓ PÀL·LID BRUT 2022



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 2022 HARVEST

The 2022 harvest on our Can Martí Estate started on 4th August, 5 days earlier than usual because of the drought and the rapid maturing of the earlier varieties, and ended on the 14th of September. Since the end of the spring and throughout the summer we have had 4 severe heatwaves. In 2022 we have had between 20% and 30% less production of grapes – depending on the variety – compared to the previous year due to the intense drought, but that said, the health of the grapes has been impeccable together with a balanced acidity, will let us make great quality still and sparkling wines.

### VARIETIES

71% Macabeu and 29% Pinot Noir.

### 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

More than 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.