



# TORELLÓ

VITICULTORS

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



*A monovarietal rosé wine,  
dry, aromatic and com-  
plex.*

WINEinMODERATION

CHOOSE | SHARE | CARE

## TORELLÓ PETJADES

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 of 2,500 kgs. We 5 hectares of Merlot.

### 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

Merlot 100%.

### PRODUCTION

A maceration has been carried out for 12 hours, to extract the desired color and aromas. Very soft pressing, in pneumatic Inertys presses, in nitrogen atmosphere to avoid any oxidation of color and aromas. The grape juice was clarified statically and for 24 hours in concrete tanks and without the addition of any chemical.

### PRESENTATIONS

Available in 75 cl.

### TASTING NOTE

Cherry colour wine, dense appearance in the glass, clean, bright, carmine reflections, very seductive and with personality. On the nose, it has a pleasant aromatic intensity, clean and complex, with details that provide fragrance. You can identify a mix of fresh red fruits, with acid touches, vegetables of fruit tree stem, aromas that persist. The entrance in the mouth is present, with firm step. Acidity plays an important role that brings freshness and structure. The sweet balance of the red fruit, the acidity of the green fruit and the bitterness of the stem gives personality.