



TORELLÓ

VITICULTORS

Proprietary vineyards, organic cultivation, manual harvesting, vinification on the property and long aging define corpinnat Torelló. Makers of sparkling wine since 1951.



A corpinnat made from wine matured in 225 litre oak barrels with absolute precision.

TORELLÓ 225 BRUT NATURE 2018



CORPINNAT

LA FINCA CAN MARTÍ

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 2018 HARVEST

The harvest started on August 13th and ended on September 27th, with some interruption due to storms and waiting for some variety to ripen. 2018 will be remembered as the rainiest year in our memory, leading to a delay in 10-day harvest, compared to the previous year. Small mildew foci were detected but, when harvesting by hand, the grape was preselected in the vineyard, affecting only the production but not to quality. The wines of the harvest, climatologically complex, were characterized by a surprising balance between acidity and alcoholic strength, an essential aspect for long aging sparkling wines like ours.

VARIETIES

57% Xarel·lo, 23% Macabeo and 20% Parellada from our Can Martí estate.

PRODUCTION

Once all the grapes have passed over the sorting table, we press each variety separately, softly, making use of just the first pressing, the “mosto flor” (free run juice). We have incorporated Inertys technology into our presses, which protects the must from oxidations during the grape-pressing phase. Wine matured in 225 litres Allier oak barrel. Second fermentation in 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. It is a Brut Nature without the addition of sugars, and the date of disgorging is indicated on the back label.

PRESENTATIONS

75 cl., 1,5 l. Magnum and 3 l. Jeroboam.

TASTING NOTE

New gold yellow color, clean and transparent, with fine bubble that forms constant rosary. On the nose, pleasant aromas reminiscent of fresh flowers, honey flower and rosemary. Kind dairy notes, reminiscent of English cream and caramelized brioche. Light toasted notes that, as a whole, provide a good structure. Complex sparkling wine, with many nuances, with a very pleasant bubble sensation in the mouth. Balanced complexity, between aging and freshness, that makes it long and light. Notes of fine brioche, subtle toasted and fruits.

AWARDS

Robert Parker Tim Atkin Guía Semana Vitivinícola'24

93 punts 93 punts 98 punts



Sustainable
Certified