



TORELLÓ

VITICULTORS

Own vineyards, organic farming, manual harvesting, vinified on the property and long ageing define the Torelló corpinats. Sparkling wine makers since 1951.



It is a microvinification that expresses the cellar's desire to experiment different ways of making a sparkling wine.

TORELLÓ ANCESTRAL MICROVINIFICATION

BRUT NATURE 2021

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 organic 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 2021 HARVEST

The harvest began on Tuesday, August 10th and ended September 10th. 2021 was a very dry year, we had a 50% low of rain than others years. In spring the vine blossomed very well and in July we had normal temperatures and fresh nights. In August we had five days with high temperatures, that caused an accelerated maturation of the grape. This condition caused that we harvested a small grape with excellent quality and healthy.

VARIETIES

73% Xarel·lo and 27% Macabeu 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. It is an ancestral sparkling wine where the first and only fermentation takes place in the same bottle. The 13th of September 2021 just 762 litres of half-fermented must were bottled, which resulted in 1016 bottles.

AGING

36 months in the bottle. Each year we do the poignettage - shaking 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

Available in bottle of 75 cl.

TASTING NOTE

It appears clean and brilliant to the eye, with a pale gold colour, and has a constant emission of microbubbles which form a rosary. To the nose it is aromatically rich, highlighting Mediterranean herbs, notes of aniseed, mature apple and a depth of fine-yeast brioche. On the palate it is dry, with a marked refreshing acidity, citric notes and lemon pear. In the mouth, the bubbles give the sensation of well-integrated mousse. An ancestral that is long and elegant in the mouth.



WINEinMODERATION

CHOOSE | SHARE | CARE



BIOSPHERE

Sustainable
Certified