



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.



Pay homage to Francesc Torelló, who started making our first sparkling wine in 1951.



Sustainable Certified

TORELLÓ COLLECTION

BRUT NATURE 2012

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 2012 HARVEST

The 2012 harvest started in our Can Martí estate on 8th August and finished on 10th September. The Macabeo harvest started on 21th August, this variety matured very rapidly and obliged us to harvest quickly. Afterwards we continued with the Xarel·lo and the Parellada which had a slower and more balanced maturation. It was a perfect harvest, with no attacks of rot and the maturation was very good. This was due to the very hot summer and the little rain. We can talk of an historic vintage.

VARIETIES

48% Xarel·lo, 30% Macabeo and 22% Parellada 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. In winter we do the assemblage of the different varieties, the bottling and afterwards the second fermentation in the bottle.

AGING

A minimum of 10 years 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

Available in bottles of 75 cl and 1.5 litres (Magnum).

TASTING NOTE

Light white fig and pear, perfumed rose petal and potpourri, crisp, zesty lime peel with a touch of greenapple underneath. Fresh and plentiful on the palate, fine width to it with lingering dried fruit aspects in the finish. (Miquel Hudin)

A savory sparkling here with intense flavors. Roasted cashews, pine nuts, honey and some roasted sweet potatoes. Quite intense, bone-dry and saline on the palate with a subtle, melted perlage. (James Suckling)

AWARDS

Robert Parker 95 points	Tim Atkin 92 points	James Suckling 92 points	Guía Peñín'25 95 points. Podium wine.
Guía Semana Vitivinícola'23 98 points. Highest score for a sparkling wine	Miquel Hudin 94 points	Guía Vivir el Vino'24 97 points	