

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



*A fresh, seductive corpinnat that is ideal as an aperitif or betweentimes.*

WINE in MODERATION

CHOOSE | SHARE | CARE



BIOSPHERE

Sustainable  
Certified

## TORELLÓ ROSÉ

### BRUT NATURE 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.

#### 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

Red Grenache 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. 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 on the lees. Every year we do the poignettage (agitation of the bottle), which makes the yeasts mix again with the wine. Due to that, the sparkling wine is being enriched in aromas and flavors. The date of disgorging is indicated on the back label.

#### PRESENTATIONS

75 cl.

#### TASTING NOTE

Rosé sparkling, with orange highlights. Clean, transparent, with a constant bubble. The nose is clean, pleasantly reminiscent of red fruit, like strawberry and purple fruit, like cassis. With fresh balsamic touches, of mint and garden flowers, such as carnation or chrysanthemum. Sweet and paused nose, where it is opened giving way to new aromas of fruit of the vineyard, such as peach. The palate is firm, where the tickling of the bubble goes hand in hand with greedy acidity. Sensation of freshness and sweetness well balanced, providing complexity and personality.