



TORELLÓ

VITICULTORS

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

TORELLÓ BRUT RESERVA 2022 CORPINNAT



The long aged sparkling wine for any occasion and toast.

WINEinMODERATION

CHOOSE | SHARE | CARE



BIOSPHERE

Sustainable
Certified

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. In this 2022 harvest, we have also sourced grapes from local growers.

VARIETIES

53% Xarel·lo, 24% Macabeu and 23% Parellada.

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 18 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. The date of disgorging is indicated on the back label.

PRESENTATIONS

75 cl.

TASTING NOTE

Yellow Straw colour. Clean, transparent, fine, and constant persistent bubbles with a rosary formation. In the nose pear aromas stand out and also a well-marked note of pastry, white flower, pastry cream, and candied fruit. Fresh and delicate mouth entry. Presence of fresh herbs, white flowers stand out with notes of brioche and cream making a pleasant mouth finish. Powerful, flavourful, good acidity, fine bead, bread dough, excellent on-the-lees fruit expression, almond, good balance, and length. A wine with great structure and evolving notes of ripe summer fruits.