



# 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.*



*For lovers of sparkling wines  
wich are radically dry and  
without the addition of  
sugars.*

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BIOSPHERE

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## TORELLÓ TRADICIONAL BRUT NATURE 2019 CORPINAT



### 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 2019 HARVEST

The harvest started on Saturday 17th August and finished on the 20th September. This was a generally dry year, with two very intense heatwaves in the summer and some very well received rain at the end of July, August and the beginning of September. The organic grapes harvested on our Can Martí estate have shown perfect health and a quantity similar to the year before. The wines present good acidity, which will allow us to make long aged sparkling wines. In years of low production, we buy grapes from local growers.

### VARIETIES

36% Macabeu, 34% Xarel-lo and 30% 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 50 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

Available in bottles of 37.5 cl, 75 cl, 1.5 litres (Magnum) and 3 litres (Jeroboam).

### TASTING NOTE

Yellow straw color. Clean, transparent, fine and constant bubbles with rosary formation. In the nose the pear stands out as white fruit on a well-marked note of pastry, white flower, pastry cream, candied fruit. Fresh and delicate mouth entry. Presence of fresh herbs, white flowers stand out with notes of brioche and cream making a very pleasant end of mouth. Powerful, flavorful, good acidity, fine bead, bread dough, excellent on-the-lees fruit expression, almond, good balance and length.