



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.



A sparkling wine that pays homage to our estate, where the vines and olives live together with mammals, birds, amphibians and reptiles.

TORELLÓ FINCA CAN MARTÍ

BRUT 2019

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 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 resulting from the harvest are characterised by their fruitiness and aromatic intensity. In years of low production, we buy grapes from local growers.

VARIETIES

33% Parellada, 24% Macabeu, 23% Chardonnay and 20% Xarel·lo.

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 60 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, 1,5 litres (Magnum) and 3 litres (Jeroboam).

TASTING NOTE

New straw yellow colour. With a fine and constant bubble, clean and bright, with golden reflections. In the nose, subtle aromatic intensity. Fresh and sweet with a wide variety of aromas, that provide surprise in the tasting. Floral memories, such as honey flower, citrus notes, white fruit, balsamic herbs, such as fennel. In the mouth the acidity is well balanced, and at the end, there are delicate bitter notes, in a set of ripe fruit and balsamic touches.

WINEinMODERATION

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