



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



*A fresh white wine,
smooth, fruity and very
aromatic.*



Sustainable
Certified

TORELLÓ BLANC TRANQUILLE

2024

PENEDÈS
DENOMINACIÓ D'ORIGEN



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 2024 HARVEST

2024 has been a year when we have had a little more rain than in recent years, 469 litres per square metre (still lower than the average of 530 litres of the last 8 years). The harvest of the 11 varieties of grape on our Can Martí estate started on the very early morning of the 5th of August and finished on the 18th of September. As in the last few years, the harvest started at 04:30 in the morning, this strategy better preserves the colour and the aromas of the must. In general, the production of grapes on our estate has been similar to that of last year, though the grapes are smaller than other years due to the drought. We can say that it has been a very good campaign, with fresh and aromatic still wines, with typical quality aromas for each variety, and corpinat base wines with good acidity which will bring aging capacity for our sparkling wines. In years of drought, we buy grapes from local growers.

VARIETIES

23% Macabeo, 21% Moscatel, 20% Moscatel d'Alejandro, 18% Parellada and 18% Xarel·lo.

PRODUCTION

Each variety of grape goes through the sorting table and then they are pressed, with finesse, on pneumatic presses. Only the first fraction of the free-run juice (also called "Mosto Flor") is used. We have incorporated the Inertys Technology in the presses, with the aim of protecting the must from any oxidation, during the pressing phase. Fermentation is done in stainless steel tanks, at low temperature, to preserve all varietal and fermentative aromas.

PRESENTATIONS

Available in 37,5 cl., 75 cl., and 1.5 litres (Magnum).

TASTING NOTE

White wine of new gold colour, light in glass, clean and bright with yellow-green reflections. On the nose, it has delicate aromatic intensity, freshness, full of life. With memories of white flowers, peach trees, herbs like fennel, field flowers like dandelions. With touches of baked fruit, like caramelized apple. The palate is pleasant, with a light touch, with the acidity masked by the fruit. With a pleasant ending, where we rediscover the aromas of fennel and field flowers.