

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.*

WINEinMODERATION

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BIOSPHERE

Sustainable
Certified

TORELLÓ MALVAREL·LO

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 corpinnat 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

51% Xarel·lo and 49% Malvasia from our Can Martí estate.

PRODUCTION

The two grape varieties share a similar vegetative cycle, which allows them to be harvested on the same day and pressed together. Inertys technology is used in the presses to protect the must from oxidation during this phase. Fermentation takes place in stainless steel tanks at low temperature to preserve all the varietal aromas.

PRESENTATIONS

Available in 75 cl and 1.5 litres (Magnum).

TASTING NOTE

Bright straw yellow, with golden reflections. The nose is suggestive, with fruity and sweet aromas, honey like. Floral notes, delicate, but with intensity. Fruity fullness with a good dose of bone fruits, exotic notes of apricot, peach, plum and water pear. The palate is very fruity, with white fruit and bone fruit. Citrus freshness, good acidity. It is a very pleasant and tasty wine.