



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



*A monovarietal rosé wine,
dry, aromatic and
complex.*



TORELLÓ PETJADES

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

Merlot 100%.

PRODUCTION

A maceration has been carried out for 12 hours, to extract the desired color and aromas. Very soft pressing, in pneumatic Inertys presses, in nitrogen atmosphere to avoid any oxidation of color and aromas. The grape juice was clarified statically and for 24 hours in concrete tanks.

PRESENTATIONS

Available in 75 cl.

TASTING NOTE

Cherry colour wine, dense appearance in the glass, clean, bright, carmine reflections, very seductive and with personality. On the nose, it has a pleasant aromatic intensity, clean and complex, with details that provide fragrance. You can identify a mix of fresh red fruits, with acid touches, vegetables of fruit tree stem, aromas that persist. The entrance in the mouth is present, with firm step. Acidity plays an important role that brings freshness and structure. The sweet balance of the red fruit, the acidity of the green fruit and the bitterness of the stem gives personality.