

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



A corpinnat with great expression of maturity and complexity.

GRAN TORELLÓ GRANDES AÑADAS

BRUT NATURE 2014

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 2014 HARVEST

The harvest started on 11th August and finished the 24th of September. The harvest was marked by a very mild winter and summer that given a very slow and balanced maturing of the grapes. The mild temperatures, accompanied by the rains that we had during the summer, meant that the vines didn't suffer from hydrological stress, maintaining an optimal production and state of health for the grapes.

VARIETIES

57% Xarel·lo, 25% Macabeu y 18% Parellada from our Can Martí estate.

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 that takes place with natural cork.

AGING

A minimum of 120 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 75 cl, 1,5 litres Magnum.

LUÍS GUTIÉRREZ - ROBERT PARKER - WINE ADVOCATE - TASTING NOTE

The 2014 Gran Torelló Brut Nature "Grandes Añadas" was produced with 57% Xarel·lo, 25% Macabeo and 18% Parellada from their estate. It aged in bottle with lees and is closed with a cork stopper. It's toasty and yeasty with notes of freshly baked brioche with a Mediterranean core of aromatic herbs and flowers. It's aging slowly and gaining complexity. The bubbles are abundant but small and integrated, and the finish is long and dry, with a bitter twist. 3,080 bottles and 359 magnums produced. It was disgorged in October 2024, 10 years after the harvest.

AWARDS

Parker	Guía Peñín
95 points	94 points