



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



A fresh corpinnat with a very particular aromatic profile.

TORELLÓ FRESH BRUT NATURE 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 present good acidity, which will allow us to make long aged sparkling wines.

VARIETIES

48% Parellada, 29% Malvasia, 19% Macabeo and 4% Xarel·lo 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.

AGING

More than 18 months on the lees. Every year we do the poignettage (agitation of the bottle), which makes the yeasts mix again with the wine. Due to that, the sparkling wine is being enriched in aromas and flavors. The date of disgorging is indicated on the back label.

PRESENTATIONS

Available in bottles of 75 cl.

TASTING NOTE

Pale yellow colour, clean and bright, with golden trim. Fine and persistent bubble, with constant detachment. Fresh, with a very peculiar aromatic profile, in which floral and fruity notes stand out. The nose is fresh (lemon twist), and initially presents floral notes (white rose) and exotic fruits (mango, passion fruit) something very typical from the malvasia variety. Freshness in the palate, with hints of syrup and tropical fruit. Well integrated carbonic acid, good acidity and balanced. Fine and persistent bubble, with constant detachment. Fresh, with a very peculiar aromatic profile, in which floral and fruity notes stand out.