

Own vineyards, organic farming, manual harvesting and vinified on the property define the Torelló wines.

Makers of wine since 1951.



A red wine, powerful and structured, to accompany the whole meal.

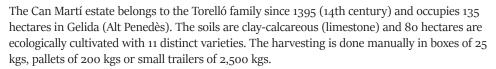


RAIMONDA

2020

PENEDÈS





THE 2020 HARVEST

The harvest began on Saturday, August 8 and ended on September 4. 2020 was a very rainy year, between October and May, while the summer was very dry - it did not rain a single day. In 2020 we had a smaller quantity of grapes and had to pay a lot of attention to the growing cycle and the harvesting process, but the grapes were of good quality.

VARIETIES

72% Merlot, 18% Cabernet Sauvignon and 10% Syrah from our Can Martí estate.

PRODUCTION

Fermentation of the wine in stainless steel tanks, traced three times a day. In the production of Raimonda only the flower or bleeding wine is used. Subsequently the malolactic fermentation takes place in concrete tanks. After blending the two varieties, the wine is aged in French oak (allier and vosgues) and American barrels for 12 months. Bottled and aged for two years.

PRESENTATIONS

Available in 75 cl, 1.5 litres (Magnum) and 3 litres (Jeroboam).

TASTING NOTE

Intense red wine, of plum colour and purple edging, clean and dense in glass. The nose has deep aromas, in a range of black fruits, such as blackberries, blueberries, blackcurrant, accompanied by a pleasant fragrance of rosemary. With subtle species like vanilla and cinnamon, mixed with light dairy notes. On the palate, the entrance is friendly. Its delicate step of tannin, lets glimpse an acidity still present, that goes of the hand of some final herbaceous notes. These open again the aromatic range of black fruits, accompanied by balsamic touches and ageing, which brings back memories of tobacco.