



Proprietary vineyards, organic cultivation, manual harvesting, vinification on the property and long aging define corpinnat Torelló. Makers of sparkling wine since 1951.



A corpinnat made from wine matured in 225 litre oak barrels with absolute precision.

TORELLÓ 225 ENOTECA BRUT NATURE 2015

CORPINNAT

LA FINCA CAN MARTÍ

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 2015 HARVEST

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

47% Xarel·lo, 33% Macabeo and 20% Parellada from our Can Martí estate.

PRODUCTION

Once all the grapes have passed over the sorting table, we press each variety separately, softly, making use of just the first pressing, the "mosto flor" (free run juice). We have incorporated Inertys technology into our presses, which protects the must from oxidations during the grape-pressing phase. Wine matured in 225 litres Allier oak barrel. Second fermentation in bottle.

AGING

More of nine years 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

75 cl.

LUÍS GUTIÉRREZ - ROBERT PARKER/THE WINE ADVOCATE - TASTING NOTE

The library release 2015 225 Enoteca Brut Nature comes from a powerful year that delivered very healthy grapes after a long summer and an early harvest. This had over nine years in bottle with lees. It was produced with 47% Xarel·lo, 33% Macabeo and 20% Parellada. It has more complexity and yeast, toast and smoky notes, apple-tart aromas and a fresh and balanced palate with pungent flavors and a dry finish.

AWARDS

Robert Parker	Guía Peñín	Guía de Vins de Catalunya
	2026	2026
94 points	93 points	9,92 points. Best sparkling wine of the Guide.