



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

GRAN CRISALYS

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 corpinnat 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

50% Chardonnay and 50% Xarel·lo.

PRODUCTION

The grapes pass through the sorting table and are then gently pressed in pneumatic presses. Only the first fraction of the pressing (also called "flower must"), the highest quality, is used. We use Inertys technology in the presses to protect the must from oxidation during this phase. Fermented and aged in oak barrel and battonage. Aged in bottle.

PRESENTATIONS

75 cl. amd Magnum.

TASTING NOTE

Old gold coloured white wine with golden green reflections, clean and transparent, with a medium density in the glass. The nose gives off clean fragrance, with white flowers and ripe vine fruit, on a penetrating mineral aroma. In the mouth it is enveloping, with a firm and balanced step, and with an apple touch and an unctuous memory of pastries. Vegetable finish, it is a complex and pleasant round wine.



*A vintage white wine,
complex, with body and
structure.*