

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



It is a microvinification that expresses the cellar's desire to experiment different ways of making a sparkling wine.

TORELLÓ ANCESTRAL MICROVINIFICATION BRUT NATURE 2023 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 organic 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 2023 HARVEST

The harvest on our Can Martí estate started in the early morning of the 8th of August, 5 days later than the previous year due to the mild temperatures in May and June which led to a slower maturing of the grapes, and it finalised on the 9th of September. The 2023 harvest will be remembered for an extreme drought and for a lot of close attention to the vineyard. Between the end of the 2022 harvest and September 2023 the amount received has been 387 litres per square metre, very inferior to the average of 550 litres. There was a worry that the drought might affect the quality but the wines resulting from the harvest are excellent, as much for the corpinnat base wines as for the still wines.

VARIETIES

88% Xarel·lo and 12% Macabeu.

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. This is an ancestral sparkling wine where the first and only fermentation takes place in the same bottle. The 13th of September 2021 just 762 litres of half-fermented must were bottled, which resulted in 1016 bottles.

AGING

24 months in the bottle. Each year we do the poignettage - shaking 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 bottle of 75 cl.

TASTING NOTE

It appears clean and brilliant to the eye, with a pale gold colour, and has a constant emission of microbubbles which form a rosary. To the nose it is aromatically rich, highlighting Mediterranean herbs, notes of aniseed, mature apple and a depth of fine-yeast brioche. On the palate it is dry, with a marked refreshing acidity, citric notes and lemon pear. In the mouth, the bubbles give the sensation of well-integrated mousse. An ancestral that is long and elegant in the mouth.