

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



A pale salmon coloured corpinnat, fresh and elegant, with delicate aromas of red fruits.

TORELLÓ PÀL·LID BRUT 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 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 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

75% Macabeu and 25% Pinot Noir.

PRODUCTION

The bunches arrive whole at the cellar and, before passing all the grapes over the selection table, a soft pressing is done of both varieties at the same time. We use the Inertys technology in our presses which protects the juice from oxidation during the pressing phase. In winter we do the bottling and afterwards the second fermentation in the bottle.

AGING

A minimum of 18 months in the bottle. The date of disgorging is indicated on the back label.

PRESENTATIONS

Available in bottles of 37.5 cl, 75 cl, 1.5 litres (Magnum) and 3 litres (Jeroboam).

TASTING NOTE

Seductive light pink colour, clean, transparent and with pink highlights. Discreet, fine and constant bubble. The nose is fresh, greedy, with sweet notes of red fruits, like strawberry and raspberry. Clean and young. The entry into the mouth is gourmand, with a dry and firm step, with the presence of tannin which reminds of strawberry seeds. Balanced acidity.