



# TORELLÓ

VITICULTORS

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



A fresh white wine,  
smooth, fruity and very  
aromatic.

## TORELLÓ BLANC TRANQUILLE



2025

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 2025 HARVEST

The 2025 harvest began on 11 August and concluded on 15 September. We harvested at night, starting at 4:30 a.m. and finishing at 1:00 p.m. More than 800 litres of rainwater per square metre fell on our Can Martí Estate, far above the usual median in our area. The grapes were in excellent sanitary condition. We can say that it has been a very good campaign, yielding fresh wines with very fine fruit and floral aromas, ideal acidity and pH, very good colour, strong qualitative potential, and Corpinnat base wines with great ageing capacity.

### VARIETIES

38% Macabeo, 32% Moscatel and 30% Xarel·lo.

### PRODUCTION

Each variety of grape goes through the sorting table and then they are pressed, with finesse, on pneumatic presses. Only the first fraction of the free-run juice (also called "Mosto Flor") is used. We have incorporated the Inertys Technology in the presses, with the aim of protecting the must from any oxidation, during the pressing phase. Fermentation is done in stainless steel tanks, at low temperature, to preserve all varietal and fermentative aromas.

### PRESENTATIONS

Available in 37,5 cl. and 75 cl.

### TASTING NOTE

White wine of new gold colour, light in glass, clean and bright with yellow-green reflections. On the nose, it has delicate aromatic intensity, freshness, full of life. With memories of white flowers, peach trees, herbs like fennel, field flowers like dandelions. With touches of baked fruit, like caramelized apple. The palate is pleasant, with a light touch, with the acidity masked by the fruit. With a pleasant ending, where we rediscover the aromas of fennel and field flowers.