

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



*A monovarietal rosé wine,  
dry, aromatic and  
complex.*

## TORELLÓ PETJADES

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

Merlot 100%.

### PRODUCTION

A maceration has been carried out for 12 hours, to extract the desired color and aromas. Very soft pressing, in pneumatic Inertys presses, in nitrogen atmosphere to avoid any oxidation of color and aromas. The grape juice was clarified statically and for 24 hours in concrete tanks.

### PRESENTATIONS

Available in 75 cl.

### TASTING NOTE

Cherry colour wine, dense appearance in the glass, clean, bright, carmine reflections, very seductive and with personality. On the nose, it has a pleasant aromatic intensity, clean and complex, with details that provide fragrance. You can identify a mix of fresh red fruits, with acid touches, vegetables of fruit tree stem, aromas that persist. The entrance in the mouth is present, with firm step. Acidity plays an important role that brings freshness and structure. The sweet balance of the red fruit, the acidity of the green fruit and the bitterness of the stem gives personality.