



TORELLÓ

VITICULTORS

Own vineyards, organic farming, manual harvesting, vinified on the property and long ageing define the Torelló corpinats. 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 3 VINTAGES MICROVINIFICATION

BRUT NATURE 2020/2021/2022

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.

THE 2020, 2021 AND 2022 HARVEST'S

The 2020, 2021 and 2022 vintages are very different. 2020 was a very rainy year between October and May, whereas the summer was extremely dry – it did not rain a single day. That year, we had a lower grape yield and had to pay close attention to the vegetative cycle and the harvest process. 2021 was characterised by low rainfall (50% less than usual), a mild July and an August with heat peaks reaching 40°C. The harvest produced smaller berries, but with great aromatic potential and good acidity. In 2022, from late spring and throughout the summer, we experienced four severe heatwaves. Production was between 20% and 30% lower (depending on the variety) compared to the previous year due to intense drought. However, the grapes were in excellent sanitary condition, with well-balanced acidity.

VARIETIES/BLENDING

42% Xarel·lo, 39% Macabeo and 19% Parellada.
2020 (5% Barrel ageing), 2021 (13%) i 2022 (82%).

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. In winter we do the assemblage of the different varieties and vintages, the bottling and afterwards the second fermentation in the bottle.

AGING

A minimum of 36 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.