

*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 MAS DE LA TORREVELLA

2025

PENEDÈS  
DENOMINACIÓ D'ORIGEN

*Muntanyes d'Ordal*



### 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

100% Chardonnay from our Can Martí estate.

### PRODUCTION

The grapes go through the selection table and then they are pressed, with finesse, on pneumatic presses. Only the first fraction of the pressing (also called "Mosto Flor") is used, the highest quality. We incorporated the Inertys Technology in the presses, with the aim of protecting the must from any oxidation, during the pressing phase.

### PRESENTATIONS

75 cl.

### TASTING NOTE

Very clean greenish yellow color. Intense aroma of tropical fruit and exotic ripe, where in evolution appear citrus notes. The palate has a pleasant entrance, good acidity, it is fleshy and with sweet notes. The notes of delicate tropical fruit are confirmed and appear of ripe white fruit.