



TORELLÓ

VITICULTORS

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



A fresh, seductive corpinnat that is ideal as an aperitif or betweentimes.

TORELLÓ ROSÉ BRUT NATURE 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.

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

51% Red Grenache and 49% Macabeo.

PRODUCTION

The bunches arrive whole at the cellar and, before passing all the grapes over the selection table, a separate soft pressing is done. 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

More than 24 months on the lees. Every year we do the poignettage (agitation of the bottle), which makes the yeasts mix again with the wine. Due to that, the sparkling wine is being enriched in aromas and flavors. The date of disgorging is indicated on the back label.

PRESENTATIONS

75 cl.

TASTING NOTE

Rosé sparkling, with orange highlights. Clean, transparent, with a constant bubble. The nose is clean, pleasantly reminiscent of red fruit, like strawberry and purple fruit, like cassis. With fresh balsamic touches, of mint and garden flowers, such as carnation or chrysanthemum. Sweet and paused nose, where it is opened giving way to new aromas of fruit of the vineyard, such as peach. The palate is firm, where the tickling of the bubble goes hand in hand with greedy acidity. Sensation of freshness and sweetness well balanced, providing complexity and personality.