

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



TORELLÓ FINCA CAN MARTÍ

BRUT 2019

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 of 2,500 kgs.

THE 2019 HARVEST

The harvest started on Saturday 17th August and finished on the 20th September. This was a generally dry year, with two very intense heatwaves in the summer and some very well received rain at the end of July, August and the beginning of September. The organic grapes harvested on our Can Martí estate have shown perfect health and a quantity similar to the year before. The wines present good acidity, which will allow us to make long aged sparkling wines. In years of low production, we buy grapes from local growers.

VARIETIES

73% Macabeo and 27% Red Grenache from our Can Martí estate.

PRODUCTION

Both varieties are pressed at the same time. The red variety is vinified as white. 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, the bottling and afterwards the second fermentation in the bottle.

AGING

A minimum of 72 months in the bottle. Each year we do the poignettage - moving 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. The date of disgorging is indicated on the back label.

PRESENTATIONS

75 cl.

TASTING NOTE

With a lemon-yellow colour and an amber tonality, this corpinnat is an expression of precision craftsmanship where the vinification of the red grenache as white wine holds hands with the Mediterranean freshness of the macabeo. On the nose it shows a fascinating, clean complexity, the macabeo bringing citric freshness and green apples, while the red grenache adds notes of stone fruits and a delicate floral essence. It is a vibrant nose, where the purity of the fruit is the absolute protagonist. In evolution, the toasted notes of long aging appear. In the mouth it has the attack, fresh and live, of a great sparkling wine, but the red grenache gives it a structure and silkiness that make it unique. It is a wine with volume, capable of filling the palate with a very fine, integrated bubble. The calcareous minerality of our Can Martí estate appears at the end, bringing longitude and a very elegant touch of salt.

A sparkling wine that pays homage to our estate, where the vines and olives live together with mammals, birds, amphibians and reptiles.