



GRAPE GROWERS SINCE 1395
 SPARKLING WINE PRODUCERS SINCE 1951
 100% OWN VINEYARDS
 100% ORGANIC FARMING
 100% MANUAL HARVEST
 VINIFIED AT THE ESTATE
 SPECIALIZED IN LONG AGING



Barcelona

Torelló

All the sparkling Corpinnat wines and still wines from Torelló have their origin in the vineyards of Can Martí. The 135 hectares, estate associated with the Torello family since 1395 and located in the fertile region of Penedès.

Torelló produces Corpinnat long aged sparkling wines, still wines from DO Penedès, Marc and extra virgin olive oil.

CORPINNAT

TORELLO 225 2016



Varieties: 51% Xarel.lo, 32% Macabeo and 17% Parellada, from our organic vines in Can Martí estate.

Harvest: 2016. The harvest was marked by the drought, with a very dry spring and beginning of the summer, and only one storm of 25 litres per m2, being very well received in the third week of July. The lack of rain brought a lower production but an excellent state of health for the vines, an important aspect for the cellars like ours that make premium sparklings and wines. The harvest began on the 11th of August and finished on the 13th of September.

Production: Every grape variety, harvested manually 100%, is transported to the presses, in less than 15 minutes, in order to prevent any early oxidation or fermentation.

Once all the grapes have passed over the sorting table, we press each variety separately, softly, making use of just the first pressing, the "mosto flor" (free run juice). We have incorporated Inertys technology into our presses, which protects the must from oxidations during the grape-pressing phase. Wine matured in 225 litres oak's barrel. Second fermentation in bottle. Manual stirring.

Ageing: More than 36 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. Manual clarification in *pupitres*. Disgorging without sugar addition.

Vol.: 11,5%

PRESENTATION

- 75 cl
- Magnum
- Jeroboam

New gold yellow color, clean and transparent, with fine bubble that forms constant rosary.

On the nose, pleasant aromas reminiscent of fresh flowers, honey flower and rosemary. Kind dairy notes, reminiscent of English cream and caramelized *brioche*. Light toasted notes that, as a whole, provide a good structure.

Complex sparkling wine, with many nuances, with a very pleasant bubble sensation in the mouth. Balanced complexity, between aging and freshness, that makes it long and light. Notes of fine *brioche*, subtle toasted and fruits.

AWARDS & RECOGNITIONS:

Peñín guide 2021: 93 pts - 93 pts (magnum) – 95 pts (jeroboam)

Robert Parker: 92 pts

Semana Vitivinícola: 97 pts – honor roll ('14)

Virtus 2019: Great Gold

Weinwirtschaft: 93 pts

Gourmets guide 2020: 93 pts

"Vivir el vino" GUIDE : 94 pts

Miquel Hudin: 91+93 pts

Drink Business 2019: Silver medal

Falstaff: 94 pts

www.torello.com