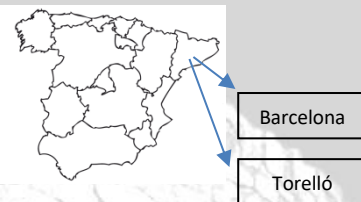




GRAPE GROWERS SINCE 1935
SPARKLING WINE PRODUCERS SINCE 1951
100% OWN VINEYARDS
100% ORGANIC FARMING
100% MANUAL HARVEST
VINIFIED AT THE ESTATE
SPECIALIZED IN LONG AGING



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.

Torello produces long aged Corpinnat sparkling wines, D.O. Penedès still wines, Marc and Extravirgin olive oil.

CORPINNAT TORELLÓ FRESH 2017



Varieties: : 50% Malvasia, 18% Xarel.lo, 16% Macabeo and 16% Parellada, from our vines in Can Martí estate.

Harvest: 2017. The harvest started on 2nd August with Chardonnay and Pinot Noir varieties (thus anticipating the 2016 harvest by 9 days) and finished on 26th August with the Parellada. It was marked by the drought and episodes of extreme heat in the months of July and August which, together with the drought from the year before, contributed to a lower production. The sanitary condition of the grapes was excellent, and the harvest was done without any meteorological mishaps, so we consider the 2017 as a very good harvest that will give high quality wines and sparklings.

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. Second fermentation in bottle. Manual stirring. Brut tipe, 4gr/l sugar.

Ageing: More than 18 months on the lees.

Vol.: 11,5%

PRESENTATION
• 75 cl

Pale yellow colour, clean and bright, with golden trim. Fine and persistent bubble, with constant detachment. Fresh, with a very peculiar aromatic profile, in which floral and fruity notes stand out.

The nose is fresh (lemon twist), and initially presents floral notes (white rose) and exotic fruits (mango, passion fruit) something very typical from the malvasia variety.

Freshness in the palate, with hints of syrup and tropical fruit. Well integrated carbonic acid, good acidity and balanced. Fine and persistent bubble, with constant detachment. Fresh, with a very peculiar aromatic profile, in which floral and fruity notes stand out.



Pairing suggestions: Appetizers, fruit salads, sushi, white meats and with desserts.