



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



Barcelona

Torelló

**DO Penedès**

An aging, complex and balanced white wine

## TORELLÓ GRAN CRISALYS 2018

**Grape varieties:** 63% Xarel·lo and 37% Chardonnay of our organic vineyards of Can Martí estate.

**Harvest:** 2018. The harvest began on August 13th and ended on September 27th, with some interruption due to storms and waiting for the ripening of some variety. 2018 was the rainiest day in the last 20 years, which also led to a delay of the harvest of 10 days, respecting the previous year. The wines of this harvest, so complex climatologically, are characterized by a surprising balance between acidity and alcohol content.

The harvest is made in boxes of 25 kilos, to keep the whole grapes until their arrival at the winery, in less than 15 minutes, in order to avoid oxidation.

**Production:** Each variety of grape goes through the sorting 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.

The fermentation of the two varieties is carried out separately, in French light roasting oak barrels (allier and vosgues), at a controlled temperature. *Battonage* is performed three times a week for four months. Subsequently, it is done the assembly of the two varieties and the aging (between 6 and 12 months) in the bottle.



### PRESENTATION:

- 75 cl
- 150 cl

Old gold coloured white wine with golden green reflections, clean and transparent, with a medium density in the glass.

The nose gives off clean fragrance, with white flowers and ripe vine fruit, on a penetrating mineral aroma.

In the mouth it is enveloping, with a firm and balanced step, and with an apple touch and an unctuous memory of pastries. Vegetable finish, it is a complex and pleasant round wine.



### Ideal food pairings:

With all kinds of seafood (clams, mussels...), fish, rice dishes and white meat.

### AWARDS & RECOGNITIONS

**Peñín guide 2021:** 90 pts y 91 pts (magnum)

**Gilbert & Gaillard:** gold medal

**"Semana Vitivinícola" guide:** 95 pts (vintage '17)

**"Vivir el vino" guide:** 90 pts (vintage '17)

[www.torello.com](http://www.torello.com)