



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



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

CORPINNAT

TORELLO PÀ·LID ROSÉ 2017



Varieties: 75% Macabeo, 25% Pinot Noir, from our organic 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 the two varieties together, 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.

Aging: More than 18 months on the lees.

Vol.: 12%

PRESENTATION

- 75 cl
- Magnum
- Jeroboam

Seductive light pink colour, clean, transparent and with pink highlights. Discreet, fine and constant bubble.

The nose is fresh, greedy, with sweet notes of red fruits, like strawberry and raspberry. Clean and young.

The entry into the mouth is gourmand, with a dry and firm step, with the presence of tannin which reminds of strawberry seeds. Balanced acidity.



Pairing suggestions: Ideal for aperitifs and to accompany fruit salads, vegetable couscous, Italian pasta and sushi. For desserts, chocolates and sweets.

www.torello.com