

Proprietary vineyards, ecological cultivation, manual harvesting, vinification on the property and long aging define corpinnat Torelló. Makers of sparkling wine since 1951.



A corpinnat made from wine matured in 225 litre oak barrels with absolute precision.

225

BRUT NATURE 2017

CORPINNAT

LA FINCA CAN MARTÍ

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 2017 HARVEST

The 2017 harvest started on the 2nd August with Chardonnay and Pinot Noir varieties 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, have contributed to a lower production. The sanitary condition of the grapes has been excellent, and the harvest was done without any meteorological mishaps so we consider the 2017 harvest has been very good and as a result will give high quality wines and sparkling wines.

VARIETIES

45% Xarel·lo, 35% Macabeo and 20% Parellada from our Can Martí estate.

PRODUCTION

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 Allier oak barrel. Second fermentation in bottle.

AGING

A minimum of 48 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. It is a Brut Nature without the addition of sugars, and the date of disgorging is indicated on the back label.

PRESENTATIONS

75 cl., 1,5 l. Magnum and 3 l. Jeroboam.

TASTING NOTE

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

Parker'22	Peñin'23	Guia Gourmets'22	Guia Vins Catalunya'22	Guia Semana Vitivinicola'22
93 points	92 points	93 points	9,63 points	97 points

