



United Cellars



# TORELLO TRADICIONAL

## Brut Nature 2015

Traditional Corpinnat from our vines of Can Martí Estate

### VINEYARDS

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 Penedes.

### WINEMAKING

Every grape variety, harvested manually 100%, is transported to the presses in less than 15 minutes 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 free run juice. We have incorporated technology into our presses, which protects the must from oxidations during the grape-pressing phase. Second fermentation in bottle.

More than 50 months on the lees. Every year we do the poignettage (agitation of the bottle), which makes that the yeasts mix again with the wine. Due to that, the sparkling wine is being enriched in aromas and flavors. Disgorging without sugar addition.

### TASTING NOTE

Yellow straw color. Clean, transparent, fine, and constant bubbles with rosary formation.

In the nose the pear stands out as white fruit on a well-marked note of pastry, white flower, pastry cream, candied fruit.

Fresh and delicate mouth entry. Presence of fresh herbs, white flowers stand out with notes of brioche and cream making a very pleasant end of mouth. Powerful, flavorful, good acidity, fine bead, bread dough, excellent on-the-lees fruit expression, almond, good balance, and length.

### PRESS & ACCOLADES

**91** points - vintage 2013 - *James Suckling*

**91+** points - vintage 2013 - *Robert Parker*

#### PRODUCER

*Torelló*

#### ORIGIN

*Can de Martí  
Catalunya, Spain*

#### APPELLATION

*Corpinnat*

#### WINERY SIZE

*135 Ha*

#### WINEMAKER

*Paco de la Rosa Torello  
Jose Antonio Montilla*

#### VARIETIES

*47% Xarello, 33% Macabeo, 20% Parellada*

#### AGING

*More than 50 months on the lees, and 24 months in bottle*

#### AGE OF VINES

*1 - 54 Years*

#### ELEVATION

*94 - 198 m*

#### SOIL

*Chalky clay*

#### ALCOHOL CONTENT

*11.5 %*

#### MAX YIELD

*9,000 Kg/Ha*

#### FARMING

*Organic winegrowing from Ca Martí Estate*