



United Cellars



TORELLÓ 225

Brut Nature 2016

Refreshing and searingly dry mouthful

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 “mosto flor” (free run juice). We have incorporated technology into our presses, which protects the must from oxidations during the grape-pressing phase. Wine matured in 225 liters oak’s barrel. Second fermentation in bottle. Manual stirring.

More than 36 months on the lees. Every year we do the *poignettage* (agitation of the bottle), which makes 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

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 provide a good structure.

Complex sparkling wine with many nuances and 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.

PRESS & ACCOLADES

93 points - vintage 2015 - *Guía Peñín*

92 points - vintage 2015 - *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

51% Xarello, 32% Macabeo, 17% Parellada

AGING

More than 36 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