



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 ageing sparklings



Barcelona
Torelló
Viticultors

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

TORELLÓ PÀL·LID ROSÉ 2019

~ Fresh and elegant, with delicate red fruit aromas ~



Varieties: 75% Macabeo and 25% Pinot Noir, from our organic vines in Can Martí estate.

Harvest: 2019. The harvest began on 17th August with the earliest varieties (a few days later than the previous year) and ended on 20 September with the parellada. The later start favoured optimal ripening and acidity of the grapes. 2019 was a dry year, with two very intense heat waves in summer and very welcomed rains at the end of July, August and beginning of September. The organic grapes harvested at our estate were in perfect health and in similar quantity to the previous year. The wines resulting from the harvest were characterised by their fruitiness and aromatic intensity. For Corpinnat they had good acidity, which allows us to make sparkling wines for long ageing.

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.

Ageing: 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.



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