



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 sparkling wines



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, still wines from DO Penedès, Marc and extra virgin olive oil.

CORPINNAT TORELLÓ TRADICIONAL BRUT NATURE 2016



Varieties: 51% xarel-lo, 32% macabeo and 17% parellada, from our vines of Can Martí estate.

Harvest: 2016. The harvest was marked by the drought, with a very dry spring and beginning of the summer, and only one storm, very well received, in the third week of July. The lack of rains brought a lower production but an excellent state of health for the vines, an important aspect for the wineries like us, that make premium sparkling's and wines. The harvest began on the 11th of August and finished on the 13th of September. state of health and have resulted in excellent quality still wines and base wines for the 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 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. Second fermentation in bottle.

Ageing: Minimum 60 months in bottle. 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 flavours. Manual clarification in *pupitres*. Disgorging without sugar addition.

Vol.: 12%

PRESENTATIONS

37,5 cl
 75 cl
 Magnum
 Jeroboam

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.

AWARDS & RECOGNITIONS

Peñín guide 2023: 91 points

Decanter 2022: Gold medal. 95 points.

IWC 2022: Silver medal.

