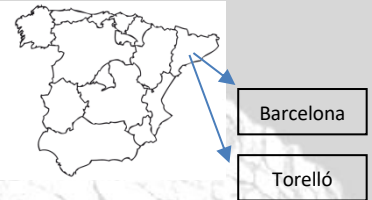


GRAPE GROWERS SINCE 1935
 SPARKLING WINE PRODUCERS SINCE 1951
 100% OWN VINEYARDS
 100% ORGANIC FARMING
 100% MANUAL HARVEST
 VINIFIED AT THE STATE
 SPECIALIZED IN LONG AGING



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.

Torello produces long aged sparkling wines, apart of D.O.P. Penedès, Marc and Extravirgin olive oil.

CORPINNAT

TORELLO FINCA CAN MARTÍ 2014



Varieties: 29% Xarel.lo, 23% Macabeo, 16% Parellada and 21% Chardonnay, from our vines in Can Martí.

Harvest: 2014. The harvest was marked by a very mild winter and summer that given a very slow and balanced maturing of the grapes. The mild temperatures, accompanied by the rains that we had during the summer, meant that the vines didn't suffer from hydrological stress, maintaining an optimal production and state of health for the grapes.

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. Manual stirring.

Ageing: More than 48 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. Manual clarification in *pupitres*. Brut tipe, 4 gr/l sugar.

Vol.: 12%

PRESENTATION

- 75 cl
- Magnum

New straw yellow colour. With a fine and constant bubble, clean and bright, with golden reflections.

In the nose, subtle aromatic intensity. Fresh and sweet with a wide variety of aromas, that provide surprise in the tasting. Floral memories, such as honey flower, citrus notes, white fruit, balsamic herbs, such as fennel.

In the mouth the acidity is well balanced, and at the end, there are delicate bitter notes, in a set of ripe fruit and balsamic touches.

AWARDS & RECOGNITIONS:

Peñín Guide: 91 points

IWSC: Silver Medal

Gibert & Gaillard: Gold Medal

James Suckling: 91 pts

El País wines yearbook: 90 pts

La Semana Vitivinícola guide: 96 pts

www.torello.com