



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



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 225 2017

~ Creamy and elegant, with a touch of oak ~



Varieties: 44% xarel·lo, 35% macabeo and 20% arellada, from our organic vines in Can Martí estate.

Harvest: 2017. The harvest started on 2nd August with chardonnay and pinot noir varieties (thus anticipating the 2016 harvest by 9 days) and finished on 26th August with the parellada. It was marked by the drought and episodes of extreme heat in the months of July and August which, together with the drought from the year before, have contributed to a lower production. The sanitary condition of the grapes was excellent, and the harvest was done without any meteorological mishaps so we consider the 2017 harvest was very good and as a result will give high quality wines and 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. Wine matured in 225 litres oak’s barrel. Second fermentation in bottle. Manual stirring.

Ageing: 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. Manual clarification in *pupitres*. Disgorging without sugar addition.

Vol.: 11,5%

PRESENTATION
75 cl
Magnum
Jeroboam

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, as a whole, provide a good structure.

Complex sparkling wine, with many nuances, with 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.



AWARDS & RECOGNITIONS:

Peñín guide 2022: 93 pts - 93 pts (magnum) – 95 pts (jeroboam)

Robert Parker: 92 pts

Semana Vitivinícola: 97 pts – honor roll ('14)

Virtus 2019: Great Gold

Weinwirtschaft: 93 pts

Gourmets guide 2020: 93 pts

“Vivir el vino” **GUIDE** : 94 pts

Miquel Hudin: 91+93 pts

Drink Business 2019: Silver medal

Falstaff: 94 pts

www.torello.com