

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 Torelló family since 1395 and located in the fertile region of Penedès. Torelló produces Corpinnat long aged sparkling wines, D.O. Penedès still wines, Marc and Extra virgin olive oil.

CORPINNAT TORELLÓ FINCA CAN MARTÍ 2016



Varieties: 32% xarel·lo, 32% chardonnay, 22% macabeo and 14% parellada, from our vines in 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 of 25 liters per m², being very well received in the third week of July. The lack of rain brought a lower production but an excellent state of health for the vines, an important aspect for the cellars like ours that make premium sparklings and wines. The harvest began on the 11th of August and finished on the 13th of September.

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 flavours. Manual clarification in *pupitres*. Brut type, 4 gr/l of sugar.

Vol.: 12%

PRESENTATION

- 75 cl
- Magnum
- Jeroboam

WINEinMODERATION

CHOOSE | SHARE | CARE

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 2022: 93 pts (75 cl) y 93 pts (magnum)

James Suckling: 91 pts ('14)

El País wine's yearbook: 90 pts ('14)

Gilbert & Gaillard: Gold medal (vintage '14)

Semana Vitivinícola guide: 97 pts ('14)

Miquel Hudin: 92+ pts ('14)