

Torello

Spain - Catalunya

Torelló Family has been growing vines since 1395 and producing their own still and sparkling wine since 1951 at the Can Martí estate, located in the Penedes region. The family estate, vineyards and olive trees are run and operated by the 23rd generation following organic practices. They harvest manually and vinify at the property, specialization in long aging. Torelló is also the founding member of CORPINNAT.

The soil on the Can Martí Estate was formed by sediments deposited some thousands of years ago from the Garraf Hills. One of the most characteristic features of the soil on the Estate is the presence of accumulations of calcium carbonate. The movement of rain water through the soil dissolves the carbonates and deposits them deeper in the soil. This continuous process causes accumulations of these deposits. When these deposits become massified, after many thousands of years, they bind together and form a solid stratum called a petrocalcic horizon. This hard stratum limits the availability of water to the vines and production but is a factor in giving quality to the grapes.

The climate is temperate Mediterranean typical of the coastal and pre-coastal areas of Catalonia. Good ripening is favored during the Summer months by very little precipitation.

Paco de la Rosa Torelló /

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macabeo, xarel.lo, parellada, chardonnay,

Organic ac