

# Torello Finca Can Marti Brut Sparkling

## Torello

### Spain - Catalunya - Corpinnat

The Can Martí estate soils have been formed from sediments from the Garraf Massis, deposited thousands of years ago. One of the most characteristic features of the estate's soils is the presence of accumulations of calcium carbonate. The movement of water through the soil dissolves the carbonates present and takes them to a certain depth. The continuous repetition of this process has ended up producing the accumulation of these deposits. When these become massive, after thousands of years, they bind together and form a hard stratum called a petrocalcic horizon. This hard stratum limits the availability of water to the vine and the production, but is a factor that gives the grape quality.

Straw yellow color, fine and constant bubbles, clean and bright, with golden reflections. The nose reveals a subtle aromatic intensity with fresh and sweet aromas. Honey flowers, citrus notes, white fruit, and balsamic herbs such as fennel.

In the mouth the acidity is well balanced, with delicate bitter notes to the finish and a set of ripe fruits and balsamic nuances.



## Specifications

<b>Appellation</b>	Corpinnat
<b>Wine Type</b>	Sparkling
<b>Varietals</b>	32% Chardonnay, 32% Xarel.lo, 22% Macabeo and 14% Parellada
<b>Age of Vines</b>	up to 30 years old
<b>Agricultural Practices</b>	Organic
<b>Soil type</b>	calcium carbonate
<b>Vinification</b>	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.
<b>Production</b>	2,500 (9-liter cases)
<b>Pairings</b>	Perfect at any time, from aperitif to dessert, due to its versatility.

## Codes, Weights and Measures

<b>UPC</b>	7 84585 02815 3
<b>Units/Case</b>	6

<b>Unit Size</b>	750 mL
<b>Container</b>	bottle
<b>SCC</b>	1 07 84585 02815 0
<b>Case Weight</b>	24
<b>Cases/Pallet</b>	44
<b>Layers/Pallet</b>	11
<b>ABV</b>	12.00%
<b>SRP</b>	\$ 46.99 USD 750mL Bottle

## Reviews and News

2018 Torello Finca Can Marti Brut Sparkling - 92 PTS - GUIA PENIN

2016 Torello Finca Can Marti Brut Sparkling - 92 PTS - IWR