

Torello Special Edition Brut Sparkling

Torello

Spain - Catalunya - 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 rainwater 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 wine offers a straw yellow color, clean, transparent, fine, and persistent bubbles with a rosary formation. In the nose fresh pear aromas stand out along with delicious notes of pastry cream, white flowers, and candied fruits. On the palate, good balance and acidity. Powerful and flavorful with white flowers and notes of brioche, almond and great length.

Specifications

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|-------------------------------|---|
| Appellation | Corpinnat |
| Wine Type | Sparkling |
| Varietals | 44% Xarel.lo, 37% Macabeo, 11% Chardonnay, 8% Parellada |
| Age of Vines | over 30 years old |
| Agricultural Practices | Organic |
| Soil type | calcium carbonate |
| Vinification | 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 work with Inertys technology into our presses, which protects the must from oxidations during the grape-pressing phase. Second fermentation in bottle. Ageing: More than 36 months in bottle. Every year there is poignettage (shaking the bottle), which causes the yeasts to mix again with the wine. In this way the sparkling wine is enriched in aromas and flavors. |
| Production | 5,000 (9-liter cases) |
| Pairings | Special Editon is very versatile and matches with many different kinds of dishes; pasta, pork, chicken, fish, seafood, rice, cold cuts, desserts. |



Codes, Weights and Measures

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| UPC | 7 84585 02816 0 |
| Units/Case | 6 |
| Unit Size | 750 mL |

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| Container | bottle |
| SCC | 1 07 84585 02816 7 |
| Case Weight | 23 |
| Cases/Pallet | 44 |
| Layers/Pallet | 11 |
| SRP | \$ 36.99 USD 750mL Bottle |

Reviews and News

2016 Torello Special Edition Brut - 91 PTS - IWR

2016 Torello Special Edition Brut - 90 PTS - Penin

2016 Torello Special Edition Brut - 90 PTS - GOLD - BTI