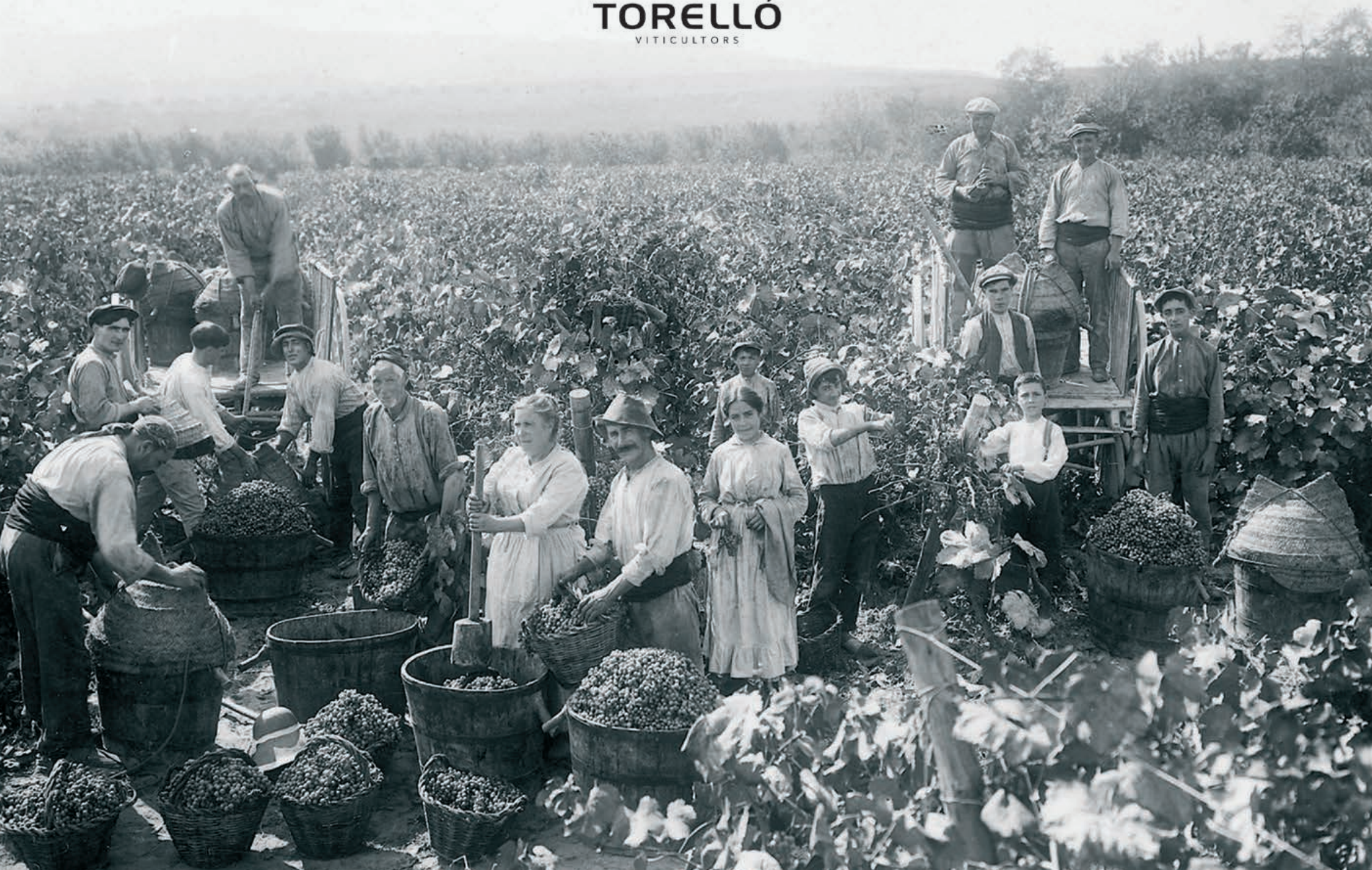




TORELLÓ
VITICULTORS



CORPINNAT

Grown in a historic Barcelona wine valley

Torelló Collection Brut Nature 2011

Pay homage to Francesc Torelló Casanovas, who started making our first sparkling wine in 1951.



Macabeo, Xarel·lo and Parellada, from our estate.
Manual harvest.

More than 10 years aged on the lees.

75 cl. and Magnum.

Gran Torelló Brut Nature Grandes Añadas 2010

A sparkling wine with a great expression of maturity and complexity.



Macabeo, Xarel·lo and Parellada from our estate.
Manual harvest.

More than 120 months aged on lees.

75 cl. and Magnum.

Gran Torelló Brut Nature

A long aged sparkling wine and radically dry.



Macabeo, Xarel·lo and Parellada from our estate.
Manual harvest.

Minimum of 70 months aged on lees.

75cl, Magnum and Jeroboam.

Torelló 225 Brut Nature

A sparkling wine made from wine matured in barrels of 225 litres with absolute precision.



Xarel·lo, Macabeo and Parellada from our estate.
Manual harvest.

Minimum of 36 months aged on lees.

75cl, Magnum and Jeroboam.



Torelló Tradicional Brut Nature

For lovers of sparkling wines which are radically dry and without the addition of sugars.



Macabeo, Xarel·lo and Parellada from our estate.
Manual harvest.

Minimum of 60 months aged on lees. Minimum 36 months in 37.5 cl format.

37.5 cl, 75 cl., Magnum and Jeroboam.

Torelló Finca Can Martí Brut

It pays homage to our property, where the vines and olives live together with mammals, birds, amphibians and reptiles.



• Chardonnay, Xarel·lo, Macabeo and Parellada from our estate. Manual harvest.

•••• Minimum of 48 months aged on lees.

☞ 75cl., Magnum and Jeroboam.



Torelló Special Edition Brut Reserva

The sparkling wine for any occasion. From Barcelona to the world.



• Macabeo, Xarel·lo, Parellada and Chardonnay from our estate. Manual harvest.

•••• Minimum of 36 months aged on lees.

☞ 75 cl. and Magnum.



Torelló Brut Reserva

The sparkling wine for any occasion and appetizing for any toast.



• Macabeo, Xarel·lo, Parellada and Chardonnay from our estate. Manual harvest.

•••• More than 36 months aged on lees.

☞ 75cl.



Torelló Fresh Brut Reserva

A fresh sparkling wine with a very particular aromatic profile.



• Malvasía, Macabeo, Xarel·lo and Parellada from our estate. Manual harvest.

•••• Minimum of 18 months aged on lees.

☞ 75cl.



Torelló Pàl·lid Brut Reserva

A pale salmon coloured sparkling wine, fresh and elegant, with delicate aromas of red fruits.



• Macabeo and Pinot Noir from our estate. Manual harvest.

•••• Minimum of 18 months aged on lees.

☞ 37.5 cl., 75 cl., Magnum and Jeroboam.



Torelló Rosé Brut Reserva

A fresh, seductive sparkling wine that is ideal as an aperitif or between times.



• Garnacha and Pinot Noir from our estate. Manual harvest.

•••• Minimum of 24 months aged on lees.

☞ 37.5 cl., 75 cl., Magnum and Jeroboam.



Raimonda

A red wine, powerful and structured, to accompany the whole meal.



🍇 Cabernet Sauvignon, Merlot and Syrah from our estate.
Manual harvest.

🍷 12 months in oak barrels.
2 years aged in bottle.

🍷 75 cl., Magnum and Jeroboam.



Ecológico en conversión

Petjades

A monovarietal rosé wine, dry, aromatic and complex.



🍇 Merlot from our estate.
Manual harvest.

🍷 75 cl. and Magnum.



Rosa d'Abril

A fresh rosé wine, young and aromatic.



🍇 Macabeo, Malvasía and Syrah from our estate.
Manual harvest.

🍷 75 cl. and Magnum.



Gran Crisalys

A vintage white wine, complex, with body and structure.



🍇 Xarel-lo and Chardonnay from our estate.
Manual harvest.

🍷 3 months aged in French oak barrels and battonage.

🍷 75 cl. and Magnum.



50 Lliures

An elegant and complex white wine.



🍇 Xarel-lo from our estate.
Manual harvest.

🍷 Fementation and ageing in 5 recipients: Cement egg, amphora, barrel, demijohn and stainless steel.

🍷 75 cl.



Malvarel-lo

A fresh white wine, smooth, fruity and very aromatic.



🍇 Malvasía and Xarel-lo from our estate.
Manual harvest.

🍷 75 cl. and Magnum.





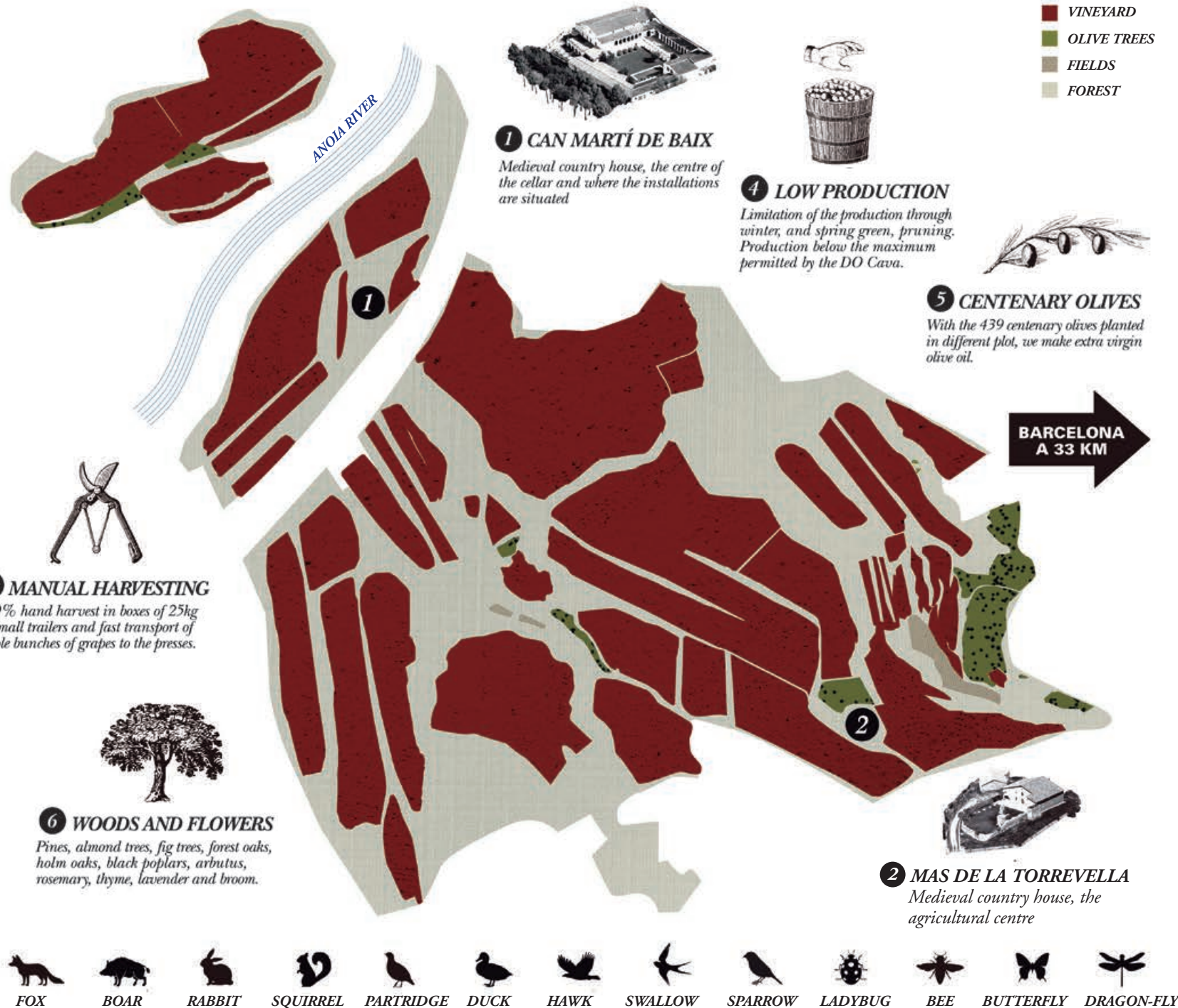
The Can Martí estate has belonged to the Torelló family since 1395, and occupies 135 hectares in the region of the Alt Penedès. We grow the Macabeo, Xarel·lo, Parellada, Malvasia, Chardonnay and Muscat white grape varieties, as well as the reds Garnacha, Merlot, Cabernet Sauvignon, Pinot Noir and Syrah. Torelló wines and sparkling wine are made with one principal objective: the strict and passionate care of the vines on the Can Martí estate.



MACABEO	23 Ha
XAREL·LO	28 Ha
PERELLADA	12 Ha
MALVASIA	2 Ha
CHARDONNAY	5 Ha
MUSCAT	3 Ha
GARNACHA NEGRA	1,8 Ha
MERLOT	5 Ha
CABERNET SAUVIGNON	3 Ha
PINOT NOIR	2 Ha
SIRAH	2 Ha

ORGANIC FARMING

CLAY-CALCAREOUS SOILS.
CORPINNAT
D.O. PENEDES WINE,
EXTRA VIRGIN OLIVE OIL



Blanc Tranquille

A young white, fresh, light and floral.



Macabeo, Xarel-lo, Parellada and Muscat. Manual harvest.

37.5 cl, 75cl and Magnum.

Mas de la Torrevella

A young, fresh and fruity white wine.



Chardonnay from our state. Manual harvest.

75 cl.

Vittios Xarel-lo

A sweet, white monovarietal wine, late harvested.



Xarel-lo over-ripened from our estate. Manual harvest.

50 cl.

Vittios Merlot

A sweet red monovarietal wine, late harvested.



Merlot over-ripened from our estate. Manual harvest.

50 cl.

Marc

A distillation of the best selection of the skins of our grapes.



Obtained through the direct distillation of the best selection of the skins from our grapes, from the still to the bottle, conserving the greatest bouquet from the traditional Penedès varieties.

50 cl.

Extra Virgin Olive Oil

From our old olive trees.



Extra Virgin olive oil from Arbequina and Sabatera old olive trees grown at our estate. The olive oil is extracted taking only the first part of the pressing thus giving a superior category oil with a delicate fruity flavor.

50 cl.

TORELLÓ WINES AND QUALITY SPARKLING WINES ARE MADE WITH RIGOUR AND PASSION

The Torelló wines and sparklings originate from the vineyards of the Can Martí estate that have belonged to the Torelló family since 1395 and which occupy 135 hectares in the Alt Penedès.

Own vineyards, organic farming, manual harvesting, vinified on the property and long ageing define the Torelló sparkling wines.

We only produce long aged quality sparkling wines, DO Penedès wines and extra virgin olive oil.



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