



All the Cava and wines from Torelló have their origin in the vineyards of Can Martí, the 135 hectares, estate associated with the Torello family since 1395 and located in the fertile region of Penedès.

Torello produces long aged Cava, being one of the first making extra premium Cava called **Cava de Paraje Calificado**, apart of D.O.P. Penedès, Marc and Extravirgin olive oil.

TORELLÓ 225. PARAJE CALIFICADO “Viñas de Can Martí”

THE REQUISITES according to the regulation:

- Qualified small area
- Yield per hectare max. 8.000kg.
- Vines over 10 years old
- Vinified on the estate
- Min. ageing period of fermentation in bottle: 36 months
- Vintage Cava
- Types: Brut, Extra Brut & Brut Nature
- Qualifying tasting by MW, sommeliers and journalists
- Specific quality control label

Harvest 2014: The harvest has been marked by a very mild winter and summer that given a very slow and balanced maturing of the grapes.

The mild temperatures accompanied by the rains that we have had during the summer have meant that the vines have not suffered from hydrological stress, maintaining an optimal production and state of health for the grapes. Harvest started the 11st of August and finished the 24th of September.

Type of soil: Clay – Calcareous. Important presence of accumulations of calcium carbonate which provides high quality grapes.

Climate: Typically Mediterranean. Mild winters and hot summers

Average altitude: 180 above the sea level

VARIETIES AND HARVEST: 38% Xarel.lo, 40% Macabeo, and 22% Parellada from our vines in Can Martí.

The grapes are harvested manually at their optimum ripeness and transported to the presses in less than 15 minutes in order to prevent any early oxidation or fermentation.

PRODUCTION AND AGING: 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. Before bottling xarel.lo wine has spend 4 weeks in new French oak barrels.

Second fermentation in bottle. Manual stirring.

Aging: More than 40 Months on the lees. **PARAJE CALIFICADO**

Vintage: 2014

Dosage: BRUT NATURE

Vol: 11,5%

PRESENTATION

- 75 CL
- 150 CL
- 300 CL



TORELLÓ

VITICULTORS

Grape growers since 1395

Cava producers since 1951

100% Own Vineyards

100% Organic Farming

100% Manual harvest

Vinified at the estate

Tasting Notes:

- A lively golden color. Fine and subtle bubble
- Subtle and clean aromas in the nose reminiscing of fresh flowers honeysuckle and rosemary.
- Pleasant lactic notes with hints of custard and caramelized brioche over a herbaceous touch of fresh grass.
- The balanced complexity between the ageing and the freshness of the product makes it long and pleasant in the mouth.
- A pleasant attack with a developing passing through the mouth where acidity plays a determining role by imparting structure to the Cava.
- Delightful tingling bubbles provide a joyful ending.

AWARDS & RECOGNITIONS:

93 points. Vintage 2011. **Peñín Guide**

94 points. Vintage 2010. **Weinwirtschaft (Germany)**

Silver Medal. Vintage 2011. **Decanter**

91 + puntos. Vintage 2010. **Parker**