



Torello Crisalys 2012

Bodega: Caves Torello

D.O.: Cava - Penedès

Wine type: White

Variety: Xarel.lo

Ageing: 3 months with its lees and batonnage in French (Allier and Limousine) and American oak barrels.

Alcohol: 13%

All the wines and cavas from Torelló originate from the vineyards of Can Martí, a property that has belonged to the Torelló family since 1395 and which covers 135 hectares in the fertile region of Alt Penedés. Here Torelló grows the Xarel.lo, Macabeo, Parellada, Chardonnay, Subirat Parent and Muscat, varieties of white grape, as well as the reds Cabernet Sauvignon, Merlot, Pinot Noir, Syrah and Garnacha.

Two medieval masías (typical Catalan country houses) are conserved on the property, Can Martí de Dalt (Upper Can Martí) and Can Martí de Baix (Lower Can Martí), which are where the cellars and the wine-making installations are located.

Each variety of grape is harvested by hand at the moment of optimum maturity and then transported quickly to the presses so as to avoid their oxidation and so that the grapes arrive in complete bunches - and in perfect condition. Once all the grapes have passed over the selection tables, we press each variety separately, softly, making use of just the first pressing, the 'mosto flor' (flower must), which, with careful wine-making, results in excellent white, rosé and red wines. Torelló has recently incorporated Inertys technology into their presses which protects the must from oxidation during the grape-pressing phase.

Torelló only produces Reserva (15 months aging) and Gran Reserva (over 30 months' aging) cavas as per the rules of the Council for Cava Regulation.

Torelló wines and cavas are produced with rigor and passion and are found in the best specialized shops, the best-qualified restaurants and the gourmet sections of the department stores in Spain. They are also exported to the USA, Puerto Rico, Mexico, Japan, Hong Kong, Belgium, Sweden, Norway, the Netherlands, the Czech Republic and Andorra.



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"The 2012 Crisalys aged in oak for four months, which was enough to make it is quite oaky on the first impression in the nose. It offers smoke and sweet spices with notes of white and yellow fruit, orange rind, and some balsamic aromas. A little austere, it has a medium-bodied palate, with good persistence and a bittersweet finish. Drink now-2015."

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