

TORELLO ROSA D'ABRIL

ALL THE WINES AND SPARKLING WINES FROM OUR CELLAR HAVE THEIR ORIGIN IN THE VINEYARDS OF CAN MARTÍ, THE 135 HECTARES, (321 ACRES), ESTATE ASSOCIATED WITH THE TORELLO FAMILY SINCE 1395 AND LOCATED IN THE FERTILE REGION OF PENEDES.

HERE IS WHERE THE WHITE VARIETIES OF XAREL·LO, MACABEO, PARELLADA, CHARDONNAY, SUBIRAT PARENT AND MUSCAT ARE GROWN ALONG WITH THE REDS CABERNET SAUVIGNON, MERLOT, PINOT NOIR, SYRAH AND GARNACHA.

TWO MEDIEVAL HOUSES ARE PRESERVED ON THIS ESTATE AND IN ONE OF THESE THE CELLARS AND THE FACILITIES ARE INSTALLED. TORELLO WINERY ONLY PRODUCES CAVA "RESERVA" (MORE THAN 15 MONTHS AGEING) AND "GRAN RESERVA" (MORE THAN 30 MONTHS) ACCORDING TO THE RULES OF THE CAVA REGULATORY BOARD, WINES DO PENEDES, MARC AND EXTRA VIRGIN OLIVE OIL.



VARIETIES AND HARVEST: 50% Macabeo, 25% Malvasia, 25% Syrah from our vines in Can Martí, manually harvested.

PRODUCTION: The three varieties share a similar growth cycle which allowed harvesting to take place on the same day. They were macerated together for a few hours to extract all their aromatic potential, then were gently pressed together. The fermentation took place in stainless steel vats at a low temperature to conserve all of the varieties aromas as well as those from the fermentation.

We have incorporated Inertys technology into our presses which protects the must from oxidations during the grape-pressing phase. Fermentation at controlled temperature in stainless steel tanks.

Colour: Pale pink colour with hints of amber. It is clean and bright.

Nose: Notes of ripe red fruit such as; strawberry, raspberries and a subtle reminiscence of tropical litchi and mango. A floral Spring background of April.

Mouth: Nice candied entry. Fresh and balanced, good acidity and lingering.

Matchings: Recommended for aperitifs, perfect with fish, sushi, seafood, shellfish and great pairing with pasta and rice.

PRESENTATION:

- 75 CL
- 150 CL

