

PARAJE CALIFICADO VINYES CAN MARTÍ



✕ Area: **24 ha**

✕ Soil: CHALKY CLAY

✕ Varieties: 7.77 ha MACABEO / 12 ha XARELLO
4.5 ha PARELLADA

✕ Products:

TORELLÓ 225 / GRAN TORELLÓ

✕ Description:

Looking after vines since 1395

One of the characteristics of the estate's soils is the presence of accumulations of calcium carbonate.

As rainwater passes through the soil, it dissolves the carbonates and drags them deeper. After thousands of years, they solidify and form a hard layer known as the "petrocalcic horizon", limiting the water available to the vines and for production, this being essential to ensure the grape's quality.

CAVA DE PARAJE CALIFICADO GRAN TORELLÓ 2010

BRUT NATURE



✕ Grape varieties: 35% MACABEO / 34% XARELLO / 31% PARELLADA

✕ Analysis:
ALCOHOL CONTENT: 12% VOL.
DOSAGE: NON-DOSAGE.
TOTAL ACIDITY (TART. ACID): 5.2 g/l.

✕ Description:
Grapes are gently pressed, "mosto flor" or free-run must. Aged in racks with annual "poignitage", enriching the cava and making it more complex.
- Colour straw yellow with golden tints.
- Aromas tertiary thanks to its long ageing, such as: confectionery, honey, nuts, caramelised fruit and spices.
- Palate velvety texture and completely dry.
Well-integrated carbon dioxide, creamy and well-balanced. A generous finish, intense in flavour.
Format: 75 cl. / Magnum

✕ Importer: Enotria Winecellars Ltd.