

RNG 10

TEAM SELECTION

Wine style:

CORPINNAT - Brut Nature Vintage (1)

Appearance:

Intense yellow colour with golden reflections. Very tiny and abundant bubble.

Nose:

Aromas of ripe fruit with a light floral touch set against a brioche background peppered with fine aniseed notes.

Flavour:

Smooth, elegant, very cool and creamy, with a flawless integration of the bubbles. Exceptional wine quality and aromatic complexity.

Serving temperature:

8-10° C to enjoy the ultimate expression of this sparkling wine uncap the bottle, having previously cooled it to the ideal temperature and let it stand for 10 minutes on ice before drinking. Serve it delicately, with the glass slightly tilted, to preserve the bubbles that store the aromatic taste sensations of this unique sparkling wine

Best time for consumption:

3 years after disgorging date.

Storage conditions:

It is recommended to keep the sparkling wine inside the box in an upright position, at a temperature of 10-20°C, avoiding direct sunlight.

(1) Elaborated exclusively with wines from the same year, only when the quality of the indigenous varietal xarel·lo is exceptional.



Premium Sparkling wine
CORPINNAT

Grape varieties:

52% Xarel·lo
32% Parellada
16% Macabeu
Own crop

Harvest:

2004

Alcohol Content:

12 % vol.

Residual sugar:

<3 gr/l

Production:

5.287 bottles

Boxes of 6 bottles of 75 cl: Approx. 10,3 kg (27,5 x 19 x 32,5 cm) EAN Code: 8424554510105

