

# RNG

## COMPLEX

### Style of wine:

CORPINNAT – Brut Vintage (1)

### Appearance:

Yellow colour. Very tiny and abundant bubble.

### Nose:

Complex aromas of candied fruits with touches of species and nuts.

### Palate:

Complex, broad and creamy.

### Service temperature:

6-9° Celsius.

### Best time for consumption:

3 years after disgorging date.

### Storage conditions:

Sparkling wine should be kept vertically in dry space at temperature 10-20°C avoiding direct sunshine and unexpected weather changes.

(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 variety:

53% Xarel·lo  
47% Parellada  
Own crop

### Harvest:

2014

### Alcohol content:

12 % vol.

### Residual sugar:

4 gr/l

### Total production:

8.425 bottles

*Nadal*  
SINCE 1943

Box of 6 bottles of 75 cl: 10,3 kg (27,5 x 19 x 32,5 cm) CODI EAN: 8424554510143

