

GRAN SALVATGE BRUT 2014

THE FINEST EXPRESSION

Style of wine:

CORPINNAT – Brut Vintage (1)

Appearance:

Intense yellow colour with golden reflections. Very tiny bubble.

Nose:

Fresh aroma with white fruits notes and occasionally crystallized fruit.

Palate:

Creamy, persistent, lively with elegant hints of breeding.

Service temperature:

7-9° Celsius.

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 varietal macabeo is exceptional.

1 bottle of 150 Cl. Fitin in case: 3,20 kg (39 x 11,8 x 11,8 cm) Code EAN: 8424554550149

Premium Sparkling wine
CORPINNAT

Grape variety:

59% Macabeu
31% Parellada
10% Xarel·lo
Own crop

Harvest:

2014

Alcohol content:

12 .5% vol.

Residual sugar:

6 gr/l

Total production:

2.995 bottles



Salvatge
SINCE 1943

