

# RNG 20

## AN EXCEPTIONAL CROP

### Style of wine:

CORPINNAT - Brut Nature Vintage (1)

### Appearance:

Intense yellow colour with golden reflections. Very tiny bubble.

### Nose:

Complex aromas of long ageing, with a background of fruits matured with pits, nuts and touches of honey.

### Palate:

Elegant, surprisingly fresh, with an impeccable integration of the bubble. The outstanding character and harmony of unique harvests is highlighted on the palate.

### 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:

56% Xarel-lo  
30% Parellada  
14% Macabeu  
Own crop

### Harvest:

1997

### Alcohol content:

12 % vol.

### Residual sugar:

<3 gr/l

### Total production:

1.049 bottles



*Nadal*  
SINCE 1943

Wooden case of 1 bottle of 150 Cl: Aprox. 4,2 kg (43 x 13,7 x 13,5 cm)EAN code:8424554510204

