

# SALVATGE BRUT

## EXPRESSIVE

### Wine style:

CORPINNAT – Brut Vintage (1)

### Appearance:

Pale yellow colour. Very tiny bubble.

### Nose:

Fresh and intense aroma with citrus notes and occasionally exotic fruits.

### Flavour:

Expressive, persistent with an excellent freshness and elegant touches of the ageing process.

### Serving temperature:

6-9° C

### 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.



Premium Sparkling wine  
CORPINNAT

### Grape varieties:

51% Macabeu  
11% Xarel·lo  
38% Parellada  
Own crop

### Harvest:

2015

### Alcohol Content:

12% vol.

### Residual sugar:

7 gr/l

### Production:

32.861 bottles

*Nadal*  
SINCE 1943

Boxes of 6 bottles of 75 cl: 10,3 kg (27,5 x 18,7 x 33 cm) DUN Case code: 68424554520151 Bottle EAN Code: 8424554520159

