

# SALVATGE

GENUINE

## Wine style:

CORPINNAT - Brut Nature Vintage (1)

## Appearance:

Pale yellow color. Very tiny bubble.

## Nose:

Fresh aroma with intense notes of nuts and brioche.

## Flavour:

Very wild and balanced. Freshness with persistent notes of the ageing process.

## Serving temperature:

6-9° C

## Best time for consumption:

We recommend its consumption before the 3 years since its degorging.

## Storage conditions:

It is recommended to keep the sparkling wine inside the box in an upright position, at a temperature of 5-20° C, avoiding direct sunlight.

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



Premium Sparkling wine  
CORPINNAT

## Grape varieties:

66 % Macabeu  
29 % Xarel·lo  
5 % Parellada  
Own crop

## Harvest:

2013

## Alcohol Content:

12 % vol.

## Residual sugar:

2,5 gr/l

## Production:

5.156 bottles

*Nadal*  
SINCE 1943

Boxes of 6 bottles of 75 cl: 10,3 kg (27,5 x 18,7 x 33 cm) EAN Code:8424554540133

