

SALVATGE

GENUINE

Wine style:

CORPINNAT - Brut Nature Vintage (1)

Appearance:

Pale yellow colour. 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 disgorging.

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.

Case of 6 bottles of 75 cl: 10,3 kg (27 x 18,7 x 33 cm) EAN Code: 8424554590152

Premium Sparkling Wine
CORPINNAT

Grape varieties:

55 % Macabeu

7 % Xarel·lo

38 % Parellada

Estate-grown

Harvest:

2015

Alcohol Content:

12% vol.

Residual sugar:

< 3 gr/l

Production:

12.489 bottles



Salvatge
SINCE 1943

