

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 notes 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:

55% Macabeu
7% Xarel·lo
38% Parellada
Estate-grown

Harvest:

2016

Alcohol Content:

12,5% vol.

Residual sugar:

7 gr/l

Production:

31.025 bottles

Salvatge
SINCE 1943

Case of 6 bottles of 75 cl: 10,3 kg (27 x 18,7 x 33 cm). EAN Code: 8424554520166

