NADAL BRUT NATURE

Style of wine: CORPINNAT - Brut Nature Vintage (1)

Appearance: Light gold colour.

Nose: fresh aroma with notes of white fruits and nuts..

Palate:

Excellent structure and softness on the palate. Subtle and balanced with elegant notes of ageing.

Service temperature: 6-9° Celsius.

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 Parellada is exceptional.





Premium Sparkling Wine CORPINNAT

Grape varieties:

57% Parellada 43% Macabeu Estate-grown Harvest: 2016 Alcohol content: 12% vol. Residual sugar: < 3gr/l

