

RNG

COMPLEX

Style of wine:

CORPINNAT – Brut Vintage (1)

Appearance:

Yellow colour. Very tiny and abundant bubble.

Nose:

Complex aromas of candied fruits with a touch of species and nuts.

Palate:

Complex, broad and creamy.

Service temperature:

6-9° Celsius.

Best time for consumption:

3 years after disgorging date.

Storage conditions:

Sparkling wine should be kept vertically in a dry space at temperature 10-20°C avoiding direct sunshine and unexpected weather changes.

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



Premium Sparkling Wine
CORPINNAT

Grape variety:

67% Xarel·lo
33% Parellada
Estate-grown

Harvest:

2016

Alcohol content:

12,5% vol.

Residual sugar:

7 gr/l

Nadal
SINCE 1943

Case of 6 bottles of 75 cl: 10,3 kg (27 x 19 x 32,5 cm). EAN code: 8424554510167

