NADAL BRUT RESERVA ORIGINAL

LIVELY

Style of wine:

CORPINNAT - Brut Reserva - Multi Vintage (1)

Appearance:

Pale yellow colour. Very tiny bubble.

Nose:

Fruity aromas - especially of white fruits, with a subtle background of nuts.

Palate:

It is delicate, fresh and structured.

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 every year with wines from different harvests, in order to emphasize a unique style of sparkling wine from our estate.



Premium Sparkling Wine CORPINNAT

Grape varieties:

47% Parellada
27% Xarel lo
26% Macabeu
Estate-grown
Ageing:
36 months
Alcohol content:
12% vol.
Residual sugar:
5 gr/l



Case of 6 bottles of 75 cl: 10,3 kg (27 x 18,7 x 33 cm). EAN Code: 8424554570000