

PLOT TWIST

SUGGESTIVE

Style of wine:

CORPINNAT - Brut Reserva Multi Vintage (1)
48 months of ageing

Appearance:

Pale yellow colour. Tiny bubble.

Nose:

Fruity aromas - especially of bone fruits.

Palate:

Fresh, creamy and persistent.

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.

Case of 6 bottles of 75 cl: 10,3 kg (27 x 18,7 x 33 cm). EAN Code: 8424554610003

Premium Sparkling Wine
CORPINNAT

Grape varieties:

42% Parelada

27% Macabeu

26% Xarel.lo

5% Malvasia de Sitges

Estate-grown

Again:

36 months

Alcohol content:

12% vol.

Residual sugar:

5,3 gr/l



Nadal
SINCE 1943

