

# NADAL BRUT NATURE

## ELEGANT

*Nadal*  
DES DE 1943

### Style of wine:

CORPINNAT - Brut Nature (1)

### Appearance:

Light gold colour with subtle golden reflections. Very thin bubble.

### 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:

52% Parellada

28% Macabeu

20% Xarel·lo

Estate-grown

### Harvest:

2017

### Alcohol content:

12% vol.

### Residual sugar:

< 3gr/l

Case of 6 bottles of 75 cl: 10,3 kg (27 x 18,7 x 33 cm). EAN Code: 8424554571115

