

NADAL BRUT NATURE 2017

GENUINE

The exceptional softness and fineness of a Brut Nature made with the best Parellada harvests.

It was born as Nadal Brut Especial in the 50s. With the passing of time, it has been decreasing the dosage to become, from 2005, Nadal Brut Nature.

Style of wine:

CORPINNAT – Brut Nature Vintage (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.

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 wine from the same vintage, when the quality of Parellada is qualified as exceptional.

Nadal

Premium Sparkling Wine CORPINNAT

Grape variety:

52% Parellada
28% Macabeu
20% Xarel·lo
Estate-grown

Harvest:

2017

Alcohol content:

12% vol.

Residual sugar:

<3 gr/l

Service temperature:

6-9°



Case of 6 bottles of 75 cl: 10,3 kg (27 x 18,7 x 33 cm). EAN Code: 8424554571175

