

NADAL BRUT RESERVA ORIGINAL

LIVELY

The sparkling wine that established the beginning of our winery's specialization in the production of home-grown sparkling wines.

The profession of distiller since the middle of the 19th century made the Nadal family experts in the production and classification of wines. This influenced Ramon Nadal Giró in the style of the first "champagne" produced in 1943: he did not blend it only with wines from the last harvest, but also from previous harvests. This is how Nadal Brut was born as a multi vintage or multi vintage, which over the years has been called Brut Reserva Original.

Style of wine:

CORPINNAT - Brut Reserva – Multi Vintage

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.

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.

Nadal

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

Service temperature:

6-9°



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

