

RNG 10 BRUT NATURE

SELECTION OF SELECTIONS

The essence of the best Xarel·lo vintages from Finca Nadal. Vintages that, when we start marketing and discover some exceptional organoleptic trait, we reserve bottles and extend their aging until we achieve the ideal harmony to market it as Brut Nature.

From the 2004 vintage, 5,287 bottles were reserved, which after a minimum aging of 10 years give us aromas of ripe candied fruit and slightly floral touches. A wine with very fine bubbles, unctuous, elegant, very fresh and creamy.

Style of wine:

CORPINNAT - Brut Nature Vintage (1)

Appearance:

Intense yellow colour with golden reflections. Very fine and abundant bubble.

Nose:

Aromas of ripe candied fruit with slightly floral touches. Brioche base with fine notes of aniseed.

Palate:

Unctuous, elegant, very fresh and creamy, with an impeccable integration of the bubble. Great vinosity and aromatic complexity.

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 Xarel·lo is qualified as exceptional.

Nadal

Premium Sparkling Wine CORPINNAT

Grape varieties:

52% Xarel·lo
32% Parellada
16% Macabeu
Estate-grown

Vintage:

2004

Alcohol content:

12% vol.

Residual sugar:

< 3 gr/l

Service temperature:

6-9°

Production:

5.287 bottles



Case of 6 bottles with individual case of 75 cl: 10,3 kg
(27 x 18,7 x 33 cm). EAN Code: 8424554510105

