

RNG BRUT 2016

COMPLEX

Nadal

Ramón Nadal Giró was a visionary when, in 1943, he abandoned the production of wine spirit to begin crafting outstanding sparkling wines. RNG Brut, the freshest of this range, aged for a minimum of 5 years in the cellar, will surprise you with its complexity and freshness both on the palate and on the nose.

It combines the complexity of Xarel·lo with the smoothness of Parellada a true expression of the Penedès essence.

Style of wine:

CORPINNAT - Brut Vintage

Appearance:

Yellow colour. Very abundant tiny bubble.

Nose:

Complex aromas from candied fruits with a hint of spices and nuts.

Palate:

Complex, wide and creamy.

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.



Premium Sparkling Wine CORPINNAT

Grape varieties:

67% Xarel·lo
33% Parellada
Estate-grown

Vintage:

2016

Alcohol content:

12,5% vol.

Residual sugar:

7 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: 8424554520166

