

SALVATGE BRUT

FRESH AND DYNAMIC

Nadal

The surprising youth of the best Macabeo wines.

The benign climate of 1984 provided us with Macabeo wines with a lot of structure and character, very fresh and aromatic. The word "Salvatge" that means wild, kept coming up when we tasted them and that's what we called it.

Today, we still preserve this style of a Salvatge brut, young, fresh and expressive.

Style of wine:

CORPINNAT – Brut Nature Vintage

Appearance:

Very pale-yellow colour with a persistent bubble.

Nose:

Fresh aromas from white fruit with some citrus hints.

Flavour:

Lasting effect with an excellent freshness.

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 variety:

57% Macabeu

24% Parellada

19% Xarel·lo

Estate-grown

Harvest:

2021 - Organic

Alcohol content:

12% 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: 8424554520210

