

SALVATGE BRUT NATURE

GENUINE

Nadal

The harmony and softness of a Brut Nature with character.

From these "wild" macabeu harvests, only the most exceptional gain the right to become Brut Nature. An extraordinary sparkling wine that, with its long ageing, acquires a surprising softness.

Style of wine:

CORPINNAT – Brut Nature Vintage (1)

Appearance:

Light yellow colour. Very thin bubble.

Nose:

Fresh aroma with notes of nuts and brioche.

Palate:

Very wild and well-balanced. Fresh with persistent notes from the 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 one vintage wine, when the pinot noir is qualified as exceptional



Premium Sparkling Wine CORPINNAT

Grape variety:

51% Macabeu

38% Parellada

11% Xarel·lo

Estate-grown

Harvest:

2015

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: 8424554590152

