

SALVATGE BRUT ROSÉ

ELEGANT

A tasty, creamy and fresh sparkling that seduces

At Nadal we were pioneers in the production of rosé sparkling wines, producing the first Rose Brut and Rose Semiseco in 1964. The change in style at the beginning of the century, going from a more rustic rosé to a paler and more delicate one, led to the adoption of the Salvatge brand.

The freshness of the first Macabeo that we harvested on the estate combines perfectly with the touches of ripe red fruit provided by the Pinot Noir harvested with good ripeness.

Style of wine:

CORPINNAT – Brut Nature Vintage

Appearance:

Pale rosé colour. Very thin bubble.

Nose:

Citrus aroma with candied red fruits and subtle hints of aging notes.

Palate:

Structured, very flavorful, and persistent.

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.

Case of 6 bottles of 75 cl: 10,3 kg (27 x 18,7 x 33 cm). EAN Code: 8424554560216

Nadal

Premium Sparkling Wine CORPINNAT

Grape variety:

73% Macabeu

27% Pinot Noir

Estate-grown

Harvest:

2021 - Organic

Alcohol content:

13% vol.

Residual sugar:

3,5 gr/l

Service temperature:

6-9°

