

NADAL BRUT NATURE 2017

The delicacy of parellada in long ageing

Corpinnat · Estate-grown · Traditional method · Long ageing

Born as Nadal Brut Especial in the 1950s, the house's first vintage sparkling wine, it gradually reduced its dosage until becoming a Brut Nature in 2005. Delicacy shaped by time, true to the winemaking principles Ramon Nadal established in 1943.

2017 VINTAGE

A wet winter and a dry spring channelled the vines' vigour toward grape quality. A dry and very hot summer accelerated ripening, leading to the earliest harvest of the century up to that point. Parellada, hand-picked from September 4, expressed the character of the vintage like no other variety: clean, fresh musts with well-preserved acidity, promising a long ageing potential.

WINEMAKING

The blend brings together the Penedès' three native, historic varieties, Parellada, Macabeu and Xarel·lo, with Parellada taking the lead. A delicate, elegant variety, which gives this Corpinnat its refined, soft, floral character. Like all our Brut Nature wines, extended bottle ageing broadens its complexity and, without adding anything that might mask its expression: time, and only time, gives it its final shape. Each edition thus becomes the purest reflection of an exceptional harvest from our Estate.

TASTING NOTES

Pale yellow with subtle golden hues, its extremely fine bubble hints at the delicacy to come. The nose is fresh and clean, with notes of white fruit and subtle floral aromas, where elegant notes of ageing come through. On the palate, excellent structure and smoothness, with a balanced, persistent flavour.

Store in a cool place, upright inside the case, protected from light, humidity and sudden changes in temperature. Ideal storage temperature: below 20°C.



Hand
harvest



Estate-grown and
produced



Dry-farmed,
organic viticulture



Native and historic
varieties



30 months to 30 years
of bottle ageing



Nadal
DES DE 1943

FINCA NADAL DE LA BOADELLA since 1510

A unique 100-hectare estate surrounding the family farmhouse, winery and cellar, where every stage of winemaking and vine growing takes place. The clay-loam soils and flat topography favour excellent retention of rainwater, enabling dry-farmed viticulture that draws out the best of each historic grape variety. A special microclimate, with cool overnight temperatures during July and August, helps bring the grapes to optimal ripeness.

52% Parellada
28% Macabeu
20% Xarel·lo

Residual sugar: 2,43 g/L

Alcohol: 12% vol.

Total tartaric acidity: 5,2 g/L

Serving temperature: 6 - 9°

Format: 75 cl

CORPINNAT®

