

NADAL BRUT ORIGINAL 1943

The estate's first sparkling wine, alive since 1943

Corpinnat · Estate-grown · Traditional method · Multi-vintage

Since the mid-19th century, the art of distilling had made the Nadal family experts in producing and classifying wines. That heritage inspired Ramon Nadal Giró in the style of the first "xampany" crafted in 1943: a blend made not only with wine from the latest harvest, but also with batches from previous vintages. This gave rise to Nadal Brut as a multi-vintage wine, which over time came to be known as Nadal Brut Original 1943, the sparkling wine that marked the beginning of our winery's specialisation in producing estate-grown sparkling wines.

WINEMAKING

A Corpinnat that carries 1943 in its name and the spirit of Ramon Nadal in every bottle. Parellada is the star of this blend, a delicate, demanding variety, bringing the elegant, soft, floral character that has defined the Nadal range since its origins. The dosage liqueur, made from late-harvest must of estate-grown Macabeu, preserves the house style with precision. Its multi-vintage character comes from a reserve of exceptional wines from previous vintages, which we combine year after year with generations of accumulated knowledge to keep alive the unmistakable style Ramon Nadal established in 1943.

TASTING NOTES

Pale yellow with a fine, persistent bubble, the nose is fruity and clean, with notes of white fruit that, as the wine opens up, give way to a subtle base of dried fruit. On the palate, delicate and fresh, with a fine structure that evolves naturally, finishing balanced and persistent.

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.

49% Parellada
38% Macabeu
13% Xarel·lo

Residual sugar: 4,22 g/L

Alcohol: 12% vol.

Total tartaric acidity: 5,0 g/L

Serving temperature: 6 - 9°

Format: 75 cl

CORPINNAT®

