

PLOT TWIST BRUT

Modern and suggestive, the hint of Malvasia de Sitges that makes a difference

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

The winery's fourth generation "Plot Twist". With these new Corpinnats, Mireia Nadal reinterprets the family tradition from a contemporary perspective: sparkling wines with a more modern twist, where the discreet presence of Malvasia Sitges adds the touch that makes them unique.

WINEMAKING

Parellada, Xarel·lo and Macabeu come together in a blend where Parellada sets the tone: subtle, fresh and with a characteristic floral delicacy. The expedition liqueur, made with Malvasia de Sitges from the estate itself, a unique characteristic within this range, provides an aromatic and seductive sweetness that distinguishes it from the rest of our Corpinnats. Its multi-vintage character is born from the reserve of exceptional wines from previous vintages, which we combine year after year with the accumulated knowledge of generations, giving rise to an accessible, aromatic wine designed to be enjoyed in good company.

TASTING NOTES

Pale yellow with fine, well-integrated bubbles, the nose is fruity and expressive, with notes of stone fruit that reflect the freshness of the Finca's traditional varieties. In the mouth, fresh and creamy, with a long persistence and a suggestive and unmistakable touch of the Malvasia de Sitges expedition liqueur that transforms everything.

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: 6,16 g/L

Alcohol: 12% vol.

Total tartaric acidity: 4,8 g/L

Serving temperature: 6 - 9°

Format: 75 cl

CORPINNAT®

