

# PLOT TWIST BRUT ROSÉ

Crisp, silky, with a secret touch of Malvasia de Sitges

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

Plot Twist is the fourth generation's "plot twist" for the winery. In this rosé version, Mireia Nadal takes her contemporary vision one step further: a more modern-styled Corpinnat, dressed in pink, where the discreet presence of Malvasia de Sitges adds the appeal that defines the whole range.

## WINEMAKING

Macabeu picked fresh and pinot noir picked ripe come together in a blend where Macabeu sets the character: fresh, vibrant and with a natural acidity that defines this rosé. The dosage liqueur, made with estate-grown Malvasia de Sitges, a unique characteristic within this range, adds an aromatic, seductive sweetness that sets it apart from the rest of our Corpinnats. 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, giving rise to an approachable, aromatic rosé meant to be enjoyed in good company.

## TASTING NOTES

Pale terracotta colour with a fine, well-integrated bubble, the nose is expressive and seductive, with hints of red fruit and candied stone fruit, peach and apricot, intertwined with the fragrance of Malvasia de Sitges. On the palate, a crisp, vibrant entry, with ample length and a smooth, silky finish that invites a second glass.

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.

83% Macabeu  
17% Pinot Noir

Residual sugar: 9,7 g/L

Alcohol: 12,5% vol.

Total tartaric acidity: 5,8 g/L

Serving temperature: 6 - 9°

Format: 75 cl

**CORPINNAT®**

