

RNG 10 BRUT NATURE 2004

A singular harvest, xarel·lo in its purest form

Corpinnat · Estate-grown · Traditional method · Infinite ageing

Ramon Nadal Giró proved himself a visionary when, in 1943, he moved away from producing wine spirits to begin crafting fine sparkling wines. RNG is our tribute to him: a range reserved for the most exceptional xarel·lo harvests, aged through nearly endless cellar ageing. This Brut Nature 2004, with more than 20 years resting in the cellar, is one of its purest expressions, a limited edition that distils patience, depth and an entire family's legacy.

2004 VINTAGE

An exceptionally cool spring and generous rainfall favoured slow, balanced ripening. Moderate temperatures in June, July and August preserved the grape's natural acidity. Xarel·lo, hand-picked from September 13, yielded fresh, high-acidity musts promising an almost limitless ageing potential.

WINEMAKING

Only when a harvest reveals exceptional potential, we commit it to an extraordinarily long ageing, letting time do its work without haste. 2004 was one such harvest. Xarel·lo, the star of this blend alongside Parellada and Macabeu, defines its deep, creamy character that gains dimension with the years. With no added sugar, the Brut Nature lets ageing alone reveal its full complexity. A limited edition resting quietly in our cellar.

TASTING NOTES

Deep yellow with golden hues and a very fine, abundant bubble, the nose is complex and seductive, with aromas of candied ripe fruit and light floral touches evolving toward a base of brioche with fine notes of anise. On the palate, unctuous and creamy, with surprising freshness and impeccably integrated bubbles that reveal great vinosity and aromatic complexity through to a long, persistent finish.

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% Xarel·lo
32% Parellada
16% Macabeu

Residual sugar: 2,4 g/L

Alcohol: 12% vol.

Total tartaric acidity: 6,0 g/L

Serving temperature: 6 - 9°

Format: 75 cl

Limited production: 5.287

CORPINNAT®

