

RNG 20 BRUT NATURE 1997

When infinite ageing becomes a virtue

Corpinnat · Estate-grown · Traditional method · Infinite ageing

The sparkling wine of sparkling wines, and the ultimate tribute to Ramon Nadal Giró. A Corpinnat born from a single, unique harvest and aged for almost 30 years, capturing the essence of Nadal's history. A treasure carefully guarded for decades in our founding cellar, in a limited-edition magnum.

1997 VINTAGE

The summer of 1997 was hot and dry, favouring rapid, even ripening across the estate's old vines. Ripeness checks confirmed the exceptional quality of the grapes. Xarel·lo, hand-picked from September 9 at peak ripeness, was the variety that best captured the character of that bright summer, yielding rich, well-structured musts that have made this 1997 a wine of almost limitless ageing potential.

WINEMAKING

1997 was one of those vintages you don't forget. Xarel·lo, the star of this blend alongside Parellada and Macabeu, revealed such exceptional potential that we decided to commit it to an extraordinarily long ageing in magnum format. The magnum favours a slower, more even and harmonious evolution that allows the wine to develop a complexity and depth rarely achievable in standard format. With no added sugar, time alone has been the craftsman behind this limited edition of 1,049 bottles.

TASTING NOTES

Deep yellow with light golden hues and a very fine bubble, the nose is deep and complex, with aromas of long ageing revealing fleshy stone fruit and dried fruit interwoven with subtle hints of honey. On the palate, elegant and surprisingly fresh, with impeccably integrated bubbles and an extraordinary harmonious character that only unique harvests and the passage of time can give.

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.

56% Xarel·lo
30% Parellada
14% Macabeu

Residual sugar: 2,8 g/L

Alcohol: 12% vol.

Total tartaric acidity: 5,9 g/L

Serving temperature: 6 - 9°

Format: 150 cl

Limited production: 1.049

CORPINNAT®

