

RNG BRUT 2018

A singular harvest, xarel·lo in its purest form

Corpinnat · Estate-grown · Traditional method · Long ageing

In 1943, Ramon Nadal Giró left the spirit production behind to craft the estate's first sparkling wines. On Nadal's 50th anniversary, the RNG range was created in his honour. This Brut is its freshest expression, with a generous ageing that reveals surprising complexity and freshness.

2018 VINTAGE

A very rainy winter and spring, with 400 l/m² in the first half of the year, went a long way toward replenishing water reserves. Normal July temperatures followed by a moderate heat spell in early August produced balanced ripening. Xarel·lo was the variety that best expressed the character of the vintage, yielding high-quality musts that promised a long, complex ageing.

WINEMAKING

The blend combines Xarel·lo and Parellada: the former, picked at peak ripeness to unfold its full aromatic and flavour complexity, finds balance in the subtlety of Parellada. The dosage liqueur, made from late-harvest must of estate-grown Macabeu, adds a precise, natural touch of sweetness. Each edition is a portrait of a singular vintage at Finca Nadal, expressed through the finest harvests of these two varieties.

TASTING NOTES

Pale yellow with a very fine, abundant bubble. The nose is complex and expressive, with notes of stone fruit and white blossom opening toward subtle hints of tropical fruit. On the palate, fresh and full, with a creaminess that wraps the palate through to a long, elegant 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.

64% Xarel·lo
36% Parellada

Residual sugar: 6,19 g/L

Alcohol: 12,5% vol.

Total tartaric acidity: 5,0 g/L

Serving temperature: 6 - 9°

Format: 75 cl

CORPINNAT®

