

SALVATGE BRUT 2021

The surprising youth of the finest macabeu wines

Corpinnat · Estate-grown · Traditional method · Long ageing

The mild climate of 1984 gave us macabeu of remarkable structure and character, fresher and more aromatic than ever. During tastings, one word kept coming up: «Salvatge», which means wild in Catalan. And that's how we decided to name it. Today we still preserve the spirit of that discovery in this young, fresh and expressive Brut.

2021 VINTAGE

A very dry autumn and winter, with under 150 litres accumulated by July. Spring was cool and temperatures stayed moderate almost until August, favouring slow, even ripening. Around 33 litres fell in late July, fully absorbed by the dry soil, providing timely, welcome hydration. Macabeu, hand-picked from August 24, was the variety that best expressed the character of the vintage, with clean, well-structured musts promising a long, expressive ageing.

WINEMAKING

Macabeu is the heart of this Corpinnat, joined by the subtlety of Parellada and the structure of Xarel·lo to create a balanced blend of great personality. The dosage liqueur, made from late-harvest must of estate-grown Macabeu, adds a precise, natural touch of sweetness that rounds out the expression of this Corpinnat.

TASTING NOTES

Very pale yellow, with a very fine, persistent bubble. The nose is fresh and intense, with vibrant citrus notes occasionally opening toward subtle hints of exotic fruit. On the palate, expressive and dynamic, with excellent freshness and elegant ageing notes carrying 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.

57% Macabeu
24% Parellada
19% Xarel·lo

Residual sugar: 5,65 g/L

Alcohol: 12% vol.

Total tartaric acidity: 5,6 g/L

Serving temperature: 6 - 9°

Format: 75 cl

CORPINNAT®

