

SALVATGE BRUT NATURE 2015

The most vibrant freshness. The purest elegance

Corpinnat · Estate-grown · Traditional method · Long ageing

The extraordinary 1984 vintage revealed a macabeu of surprising freshness and intensity, marking the beginning of the Salvatge story. From those “wild” macabeu harvests, from vines over 50 years old, only the most exceptional earn the right to become Brut Nature. A sparkling wine that, through long ageing, gains great smoothness and nobility without ever losing its *Salvatge* character.

2015 VINTAGE

An extremely dry winter and spring, with temperatures two degrees above average, concentrated great grape quality. Well-timed rainfall in mid-July allowed the berries to reach an exceptional size with impeccable health across the whole estate. Macabeu, hand-picked from August 25 at peak ripeness, was the variety that best expressed the character of that intense summer, yielding rich, concentrated musts that make 2015 a wine of promising ageing.

WINEMAKING

The blend brings together the Penedès' three native, historic varieties, Macabeu, Parellada and Xarel·lo, with Macabeu taking the lead, defining its fresh, intense, aromatic character. A vibrant, expressive variety, it combines with the subtlety of Parellada and the structure of Xarel·lo to create a complex, persistent balance. Like all our Brut Nature wines, long bottle ageing broadens its complexity without adding anything that alters its expression: time, and time alone, completes it.

TASTING NOTES

Pale yellow with a very fine, persistent bubble, the nose is fresh and expressive, with intense notes of dried fruit and brioche revealing the depth of long ageing. On the palate, wild and balanced at once, with vibrant freshness and persistent ageing notes that carry through to a surprisingly smooth, noble 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.



51% Macabeu
38% Parellada
11% Xarel·lo

Residual sugar: 2,9 g/L

Alcohol: 12% vol.

Total tartaric acidity: 5,8 g/L

Serving temperature: 6 - 9°

Format: 75 cl

CORPINNAT®

