

SALVATGE BRUT ROSÉ 2021

Expressive, flavourful and creamy. A pioneering rosé that keeps on seducing

Corpinnat · Estate-grown · Traditional method · Long ageing

At Nadal, we were pioneers in sparkling rosé: back in 1964, we already presented our first Brut Rosé and Semisec Rosé. With the turn of the century, the style evolved from a more rustic rosé toward a paler, more delicate one, and it was then that it adopted the Salvatge name.

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, providing timely, welcome hydration. Macabeu and pinot noir, hand-picked on August 24, produced a pale, alluring and seductive rosé wine.

WINEMAKING

Macabeu picked fresh and pinot noir picked very ripe complement each other with a unusual precision in a rosé: the freshness and lively acidity of the former find balance in the ripe red-fruit touches brought by pinot noir. The expedition liqueur, made from late-harvest Macabeu must from our own estate, is added in minimal dosage, preserving the tension of this rosé. A precise touch of natural sweetness that gives this Corpinnat an exceptional elegance and gastronomic character.

TASTING NOTES

Pale pink with a very fine, persistent bubble, the nose is expressive and fresh, with citrus aromas intertwined with candied red fruit and subtle ageing notes. On the palate, structured and very flavourful, with natural creaminess and a long finish that seduces to the very last sip.

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.



73% Macabeu
27% Pinot Noir

Residual sugar: 3,11 g/L

Alcohol: 13% vol.

Total tartaric acidity: 5,9 g/L

Serving temperature: 6 - 9°

Format: 75 cl

CORPINNAT®

