

GRAN SALVATGE BRUT ROSÉ

The perfect prelude. The ultimate expression of rosé.

Corpinnat · Estate-grown · Traditional method · Long ageing

The extraordinary 1984 vintage marked the beginning of Salvatge, the most vibrant sparkling wines of the house. Gran Salvatge Rosé is its most exuberant expression: a multivintage magnum, 100% pinot noir, where ageing never stops, bringing together the character of several harvests and all the expression of red fruit. A flavourful, creamy sparkling wine, reserved for the moments that truly matter.

WINEMAKING

The Pinot Noir, harvested at its optimal ripeness, expresses in this rosé the full intensity of ripe red fruit with a singular elegance. Its multivintage character is born from the reserve of exceptional wines from previous vintages, which we blend year after year with the accumulated knowledge of generations to preserve the unmistakable style that defines it. A prolonged ageing on lees in Magnum since 2017, a format that favours a slow and harmonious development, reveals its full depth and elegance.

TASTING NOTES

Vibrant pink in colour, the nose combines expressive ageing notes with aromas of red fruit and a delicate tropical background. The palate is lively and creamy, with notable freshness and a very well-integrated bubble. A singular rosé for ageing, with a long, elegant finish.

Es recomana conservar en un lloc fresc a l'interior de la caixa en posició vertical, resguardat de la llum, la humitat i els canvis sobtats de temperatura. Temperatura ideal de conservació: Inferior a 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.

100% Pinot Noir

Residual sugar: 2,94 g/L

Alcohol: 12% vol.

Total tartaric acidity: 5,2 g/L

Serving temperature: 6 - 9°

Format: 150 cl

Limited edition: 1.283 bottles

CORPINNAT®

