

## RESERVA BRUT

Macabeu, Parellada,  
 Xarel·lo, Chardonnay



**CORPINNAT®**

GROWN IN A HISTORIC BARCELONA WINE VALLEY  
 TRADITIONAL METHOD

## Terroirs

These terroirs provoke a slow and longer ripening cycle of the grapes [a few weeks longer] and results in freshness and adequate acidity.

*Cuitor*



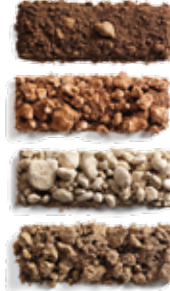
*Sabaté*



*Marsera*



*Toeses*



*Plans*



*Rigolet*

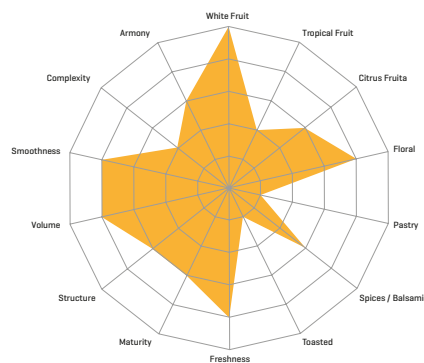


## Elaboration

Base wines of each varietal [traditional Xarel·lo Macabeu and Parellada, and also a small proportion of Chardonnay] are vinified separately. Thorough tasting and selection for the blending is carried out to undergo the traditional quality sparkling wine method. Freshness and a minimum aging period of 18 months characterizes this quality sparkling wine.

## Tasting

With fine and constant bubbles. Aroma of jasmine, white flower, green apple and citric fruits. It is fresh on the palate with a moreish, very dry and long-lasting taste.



## Food - pairing

Ideal for aperitifs, salads, tapas or as a refreshing drink in summer.

Minimum aging: 18 month.

Serving temperature: 7-8 C°

Limited production: 49.503 bottles.

Vintage, disgorging date and aging months are reprinted on the back label.