

descRegut

Brut Nature Reserva 2017

Sparkling Quality Wine **CORPINNAT**

Vintage 2017

55% Xarel.lo, 35% Macabeu and 10% Parellada

vineyards:

"Cuc", "Figuera", "Triangle" & "Pupurri"

WINMAKING

Grapes are harvested by hand to avoid oxidation before pressing.

Base wine 100% vinified at Can Descregut's winery with our own grapes.

Base wine aged with it's own lees for 6 months. No hard filtration.

Aged minimum 18 months.

Disgorged in demand to guarantee a fresh product and without the addition of sugars or sulphites.

TASTING NOTE

Pale yellow colour with golden highlights, fine and constant bubble. Perfect balance between fruity notes and tertiary tones of ageing.

In mouth it is structured and fully, creamy and with perfect sugar and acidity balance Suitable to have it alone or to accompany great variety of meals.



ELEGANCE AND VERSATILITY

A Quality Sparkling Wine made with the main local grapes (xarel.lo, macabeu and parellada). Its a versatil wine to have alone or to accompany any dish. Aged minimum 24 months.

Totally dry with a high freshness.



Suitable to have it alone or to accompany great variety of meals.



Organic wine certified by CCPAE

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