

# CASTELLROIG

## RESERVA BRUT NATURE



Macabeu, Parellada,  
Xarel·lo, Chardonnay

Vintage 2018



**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*



*Toeses*



*Plans*



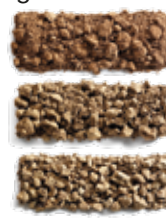
*Pèlag*



*Clot*



*Rigolet*

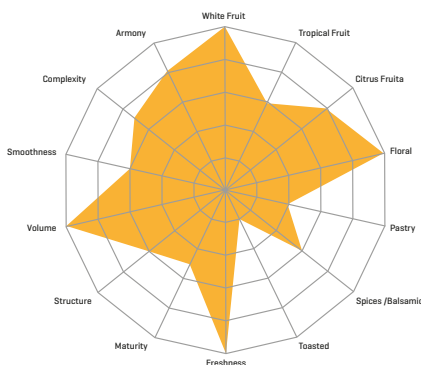


## Elaboration

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

Fine and persistent bubble. Jasmine aroma, white flower, green apple and citrus fruits. In the mouth it is fresh, sweet, very dry and persistent.



## 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: 68.920 bottles.**

**Vintage and disgorging date on the back label.**