

Xarel·lo and Macabeu

2015 Vintage



CORPINNAT®
GROWN IN A HISTORIC BARCELONA WINE VALLEY
TRADITIONAL METHOD

Terroirs

The perfectly proportioned union of these two terroirs [Marges and Calma] needed to create this quality sparkling wine of long aging, work together to create a great complexity of freshness, acidity and typicity resulting in an exquisite sensation to the taste.

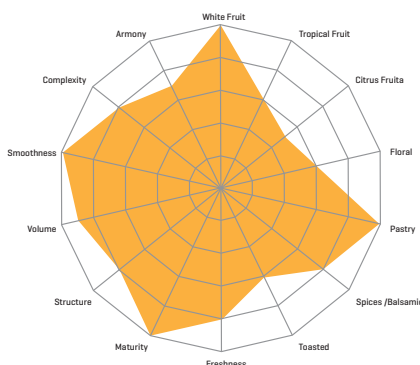


Elaboration

After separate vinification of the traditional varieties, Xarel·lo and Macabeu, harvested from old vines, a blending is carried out from which this quality sparkling wine is created following the traditional method which is characterized both by its Xarel·lo and its 65 month aging period.

Tasting

Quality sparkling wine with very fine bubbles due to its long aging. Complex aroma, fresh notes of pineapple and eucalyptus, toasted cocoa and dried fruits, perfectly blended together. Voluminous, fleshy and fresh in the mouth. Structured and surprisingly fresh, long-lasting and well balanced.



Food - pairing

Suitable for any occasion. Full bodied with a lot of personality to accompany strong character dishes, meat and fish stews, creamy and mature cheese.

Minimum aging: 65 month.

Serving temperature: 9 °c

Limited production: 12.649 bottles.

Vintage, disgorging date on aging month on the yeast in the bottle, on the back label.