



MC Mas Candí

Mas Candí - Brut Nature- CORPINNAT 2019

TYPE: Sparkling wine / Traditional method / Brut Nature

APELLATION: Without appellation - CORPINNAT.

COUPAGE: Macabeo 56% + Xarel·lo 28% + Sumoll 16%

ELABORATION: Harvested by hand in small boxes of 10 kg. Directly pressed and fermentation in stainless tank.

AGING TIME: Aging in bottle since November 2019.

DEGREE: 12,5° alc. by vol.

SERVING TEMPERATURE: 4 - 6 °C.

TASTING NOTES: Visually: Pale yellow color. Fine and persistent bubbles.

Nose: It has notes of ripe, fresh, with a predominance of lees and herbs.

Taste: They have the same adobe mentioned, nuances of nuts and excellent citrus acidity. Step long, thin and nice.

REVIEW WINEMARKER: Fresh, easy to drink, with well integrated bubbles, ideal for snacks and celebrations.

OBSERVATIONS: Our vineyards. Native varieties of the Penedès, predominant variety Xarel·lo. From certified organic vineyards by CCPAE.