



MAS CANDÍ - Segunyola CORPINNAT 2.017

TYPE: Sparkling wine / Brut Nature / Traditionel methode / CORPINNAT

COUPAGE: Xarel·lo 100%.

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

AGING TIME: Aging in bottle since May 2018.

DEGREE: 12,5 % Alcohol.

TASTING NOTES: Visually: Straw yellow. Fine bubbles.

Nose: Fruits and butter.

Taste: Creamy and persistent.

OBSERVATIONS PRODUCT: Vines over 65 years, planted by our grandparents.

REVIEW WINEMAKER: Segunyola is one of the ancient names of the village of Les Gunyoles. This Corpinnat is a representative of our town, because the Xarel·lo is the most widely grown variety in our area.

Vineyards certified organic by CCPAE.

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Mas Candí



