



FRANC 2021

CORPINNAT

Zona d'Origen: Penedès

BRUT, organic, hand harvest and vegan certified (plant origin fining agents).

RESERVA

Blend: 50% Macabeu, 20% Xarel·lo and 30% Parellada.

Vinified with each variety separately, with its own yeasts selected from our plots. Fermentation at a controlled temperature of 16º for 28 days

Second fermentation and aged in bottle with its lees, for 3 years in the cellar at a constant temperature of 17 °C.

The disgorging date on the back label indicates the batch number and the end of the aging in the bottle. It's when the lees are removed, and the final cork is placed.

Harvest 2021: A vintage marked by continuous autumn/winter rains and a summer with mild temperatures, has allowed the grapes to ripen optimally, with a good balance of acids/sugars and a reasonable yield, giving complex wines, with structure and body, at the same time fresh and very fruity.

Tasting note: fresh sparkling and fruity with notes of green apple, peach and nectarine. Pairs with appetizers, salads, starters, desserts and fruits.

ABV: 11,5% vol.

Total Acidity (tartaric): 5.8 gr/l

Added sugar: 6 gr/l.