

HUGUET DE CAN FEIXES - Sparkling wine CORPINNAT

DESCRIPTION: A premium, aged sparkling wine, made from a rigorous selection and proprietary blend of the grape varieties grown in Can Feixes. Exquisitely elaborated to highlight the unique finesse, subtlety and elegance that the renowned Corpinnats sparkling wines of Can Feixes develop after several years maturing in the bottle in our cellars. 2 Corpinnats are produced in our estate according to “Mètode Champenoise”.

VARIETIES: Parellada (Montonec), Macabeo and Pinot Noir.

AGEING: 6 months in stainless steel tanks followed by a minimum of 4 years in a bottle in our underground bodega.

PRODUCTION: Aprox. 70.000 bottles 0,75L and 1000 Magnum, all individually numbered.

DISGORGEMENT BRUT NATURE: No dosage added. Absolutely & naturally dry

DISGORGEMENT BRUT CLASSIC: A light ‘dosage’ added, equivalent to 7 g/l of sugar.

RECOMMENDATIONS:

Gastronomy: Ideal as an aperitif wine, but can also be served throughout most meals.

Serving temperature 6-8°C.

Storage and consumption: If stored carefully, best enjoyed for up to 3 years after the date of disgorgement as indicated on the back label.

