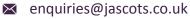


020 8965 2000





CORPINNAT DESCREGUT BRUT NATURE RESERVA, **ORGANIC**



Wine Type Sparkling Wine Vintage 2019

Style

Crisp, Dry Whites

Country





Grower Name

Celler Can Descregut



Grape Variety

Xarel-lo Macabeo Parellada



ABV

Closure

Natural Cork



Allergens

Sulphites



Method

Product SKU

TASTING NOTES

A fantastic Organic Cava with minimum aging of 24 months and no sugars or sulphites added. It has fresh citrus aromas and subtle notes of brioche. Crisp, dry and refreshing.

Food Matches

Oysters, Grilled Fish & Tuna Carpaccio

Celler Can Descregut

Husband and wife Marc Mila and Arantxa de Cara Insensé bought and rejuvenated the 19th century farmhouse at Can Descregut, Alt Penedes in 1990 but it wasn't until 2005 that they began making their own wine. From the start they have farmed organically, following biodynamic principles and seeking to m... Read More

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GRAPE

GROWER

Xarel-lo

A white grape variety of Spanish origin specially grown in Catalonia. With Macabeu and Parellada, it is one of the three traditional varieties used to make the sparkling wine Cava. Highly aromatic and textured with typical flavours of apricots and citrus.

View More Wines With Xarel-lo Grapes