

CORPINNAT DESCREGUT BRUT NATURE RESERVA, ORGANIC

GROWER















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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	Wine Type	Sparkling Wine
	Vintage	2019
	Style	Crisp, Dry Whites
	Country	Spain
	Region	Southern Spain
	Grower Name	Celler Can Descregut
	Grape Variety	Xarel-lo Macabeo Parellada
	ABV	11.50
	Closure	Natural Cork
	Allergens	Sulphites
	Method	Organic
	Product SKU	DESCREGUTBRUTR19

GRAPE

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.

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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