



## NÈCTAR TERRENAL 2019

MEDIUM DRY  
CORPINNAT

### THE WINE

Nèctar Terrenal is the perfect ally for sweet dishes and bold food pairings. It revives the ancient formula that combines absolute freshness and fruity sweetness. We are honoring and reintroducing the famous sparkling dessert wine.

### THE VINEYARD

The country estate Can Llopart de Subirats is on average 360 meters above sea level and stretches out over a hill with uneven slopes. The estate comprises 500 hectares: 102Ha of vineyards and over 350Ha of Mediterranean forest. We directly control all our vineyards and we cultivate the soil bioecologically, according to the parameters of sustainable cultivation, with the utmost respect for the environment.

The particular geological configuration of our property (uneven orography with slopes and terraces and limited depth of the soil) produces grapevines with a great root extension, limited strength and one of the lowest yields in our grape-producing area.

### TASTING NOTES

Bright yellow-golden color. Extensive aromatic tones of toffee, citrus and shades of ripe fruits. On the palate it is creamy and full, and the balanced acidity promotes a fresh and intense character. Soft and persistent aftertaste. Nèctar Terrenal is especially appropriate for desserts, but also with bittersweet plates like foies and blue cheeses.

### ANALYSIS

**Grape varieties:** Xarel·lo (50%) Parellada (50%)

**Ageing on the lees:** over 18 months

**Alcohol content (% vol.):** 11.8°

**Sugar content (gr/L):** 39

**Acidity (gr/L ac. tart.):** 6.4

**Ph:** 3.02

**Service temperature:** 6-8°C.

Traditional method · Organic farming · Manual Harvest

*“Sweet tradition”*