

# CANALS NADAL

## GRAN RESERVA BRUT NATURE

Nature sparkling wine



### ALCOHOLIC DEGREE

12 % vol.

### GRAPES

50% macabeu, 40% xarel·lo and 10% parellada

### VINTAGE

2011

### ELABORATION

Great aging sur lees, more then 42 months. No sugar is added after disgorging

### TASTING NOTE

The sight is straw yellow, with green highlights. The ageing bouquet dominates the smell, with pastry, praline and dry bread. There are also some notes of ripe fruits (cooked apple, dry apricot). The palate is smooth, balanced between acidity and sweetness, full of sensations

### GASTRONOMY

Serve at 7 to 9 °C (45-48 °F). Good combination with a variety of meals, even with puff pastry

### PRESS NOTES

88 points Robert Parker 2011  
89 points Guía Peñin 2014



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CAVES & VINS

[www.canalsnadal.com](http://www.canalsnadal.com)