


Corpinnat Argent Gran Reserva 2020 Gramona - 75 cl.



 **Wine style:**
Long ageing sur lattes,
gourmet wine

 **Assembly:**
Chardonnay (100%)


 **Region:**
Catalunya


 **Appellation:**
Corpinnat


 **Wine estate:**
Gramona


 **Biodynamic**

Argent is a very special cava in the Gramona range; it is the only one made exclusively with the French Chardonnay, instead of the local Xarello, Macabeu and Parellada.

 **Vinification**
Second fermentation in bottle (traditional method), 36 months on lattes. Dosage: 4 grams of sugar.

 **To serve**
Serve at 10°C in a flûte or a white wine glass.

 **Storage potential**
Drink as from: 2024
Best moment: 2024-2027
Until: 2029

 **Trial analysis**
Ripe white fruit and flowers on the nose, with a hint of minerality. Then it evolves into toasted bread and brioche, yeast notes - the mark of its long ageing on its lees. Wide and frank on the palate, generous and creamy, but dry on the finish, with this touch of minerality again at the very end.

Description domain

The top of sparkling wines. A family estate, pioneer of the quality cavas and at the origin of the DO Corpinnat.