



CAN DESCREGUT CORPINNAT



VINTAGE	2021
COUNTRY	Spain
REGION	Penedes
APPELLATION	Corpinnat
WINE TYPE	Sparkling
VARIETALS	60% Xarel.lo, 30% Macabeu, 20% Parellada
ORGANIC	Certified Organic
VINEYARD	From four vineyards: “Cuc”, “Figuera”, “Triangle” & “Pupurri”, each located surrounding the winery in the hills of Penedes at different altitudes (200-500m), microclimates and soils.
SOIL	Clay and calcareous soils
VITICULTURE	100% organically grown, hand-harvested grapes. Minimal intervention.
VINIFICATION	Grapes are fermented separately in stainless steel, blended, and aged on the lees for 6 months before being bottled. Aged sur latte for around 24 months and then disgorged. DATES: Disgorgement date 02/2024 Bottling date 02/2022
PRODUCTION	30,000btls
BOTTLE UPC	8437006878401
ABV%	11.5%
TI-HI	11 x 5

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vins inquiets

Similar to the steadily increasing influence of smaller, grower Champagne producers over the past 20 years, the best producers in Catalunya’s Penedès region have been leading by example to distinguish themselves from the largest cava houses and further differentiate each other from the D.O. and brand of Cava. In 2015, The Association of Wine Producers and Growers Corpinnat was formed as a collective to essentially walk away from this blanket term. After

trying to make a positive influence within the D.O. this group of growers realized that so many were indifferent to environmental practices and the reputation of being lower-priced sparkling so they decided to drop the name entirely.

Today, there are 11 Corpinnat producers who have all agreed on a set of rules in an attempt to elevate these Spanish Sparkling wines. In order to be labeled as a Corpinnat, grapes must be made from at least 90% indigenous varietals (Xarel.lo, Macabeo, Malvasia & Parellada) 100% organic, and harvested by hand. Also, wines must be made within the Corpinnat territory in the DOP Penedes and entirely vinified on a certain winery’s premises. In the cellar, wines must be aged for a minimum of 18 months (for NV & 36 months for vintage).

Can Descregut is a small, third-generation, family-owned winery. In 1992 Arantxa de Cara and her husband, Marc Milà purchased the estate which made base wine for cava until 2005 when the pair decided to convert their vineyards to organic farming. Vines are scattered in a variety of different soils, predominantly clay, between Vilobí and Font-rubí, where old vines of white and red Xarel-lo, Macabeo, Parellada, and Sumoll are planted. The winery itself is located within a farmhouse called Masia de Can Descregut which--not surprisingly is what the wine is named for. The pair makes both sparkling and still wines with a production of about 5,000cs per vintage.