

SINCE 1887

LLOPART



*“A connection with
the tradition”*

BRUT NATURE RESERVA CORPINNAT

THE WINE

In the 1950's, Pere Llopart i Vilarós, following the family tradition, contributed to give prestige to the artisan sparkling wines and consolidated Llopart as a high quality wine producer. He wanted his wines to be the true expression of the essence of the Llopart estate and its vineyards. This continues to be Llopart's goal.

His project led to the creation of one of the first Brut Nature produced in our country, inspired by the first bottle made in 1887 and from which it takes the design of the label, depicting the family estate.

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: 100Ha 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 NOTE

Straw yellow color, pale and highly bright. Fine and constant bubbles. Really clean bouquet, it has a perfect balance between the subtle fruity notes and the delicate tertiary tones of aging. It is fine and light in the mouth, completely dry, soft and with pleasant aging shade.

ANALYSIS

Grape varieties: Xarel-lo (45%), Macabeu (35%), Parellada (20%)

Minimum aging: over 36 months

Alcohol content (% vol.): 11.6º

Sugar content (gr/L): <3

Acidity (gr/L ac. tart.): 5.9

Ph: 3.00

Serving temperature: 6-8ºC

Traditional Method

Manual Harvest

Organic farming