

SINCE 1887

LLOPART



“Essential nature”

INTEGRAL

BRUT NATURE RESERVA
CORPINNAT

THE WINE

Set of tones, textures and grape varieties that confer a very youthful and funny character wrapped in a silky creaminess, depth and vital freshness. Its singular coupage emphasizes the unique fruity characters of the grapes Parellada, Chardonnay and Xarel·lo.

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 NOTES

Straw yellow color with a pale green brightness. Fine and constant bubbles. Full of primary, fruity tones (apple, peach and pineapple) and a tightly-knit bouquet. A play of tones, textures and grape varieties confers a fun and jovial character to this sparkling wine, wrapped in a silky creaminess, revealing depth and a vital freshness.

ANALYSIS

Grape varieties: 40% Parellada, 30% Xarel·lo, 30% Chardonnay

Minimum aging on the lees: over 24 months

Alcohol content (% vol.): 11.5º

Sugar content (gr/L):<3

Acidity (gr/L ac. tart.): 6.6

pH: 2.90

Serving temperature: 6 -8ºC

Traditional Method
Manual Harvest
Organic farming