

SINCE 1887

LLOPART



“Elegance and finesse”

LEOPARDI

BRUT NATURE - LONG AGING
CORPINNAT

THE WINE

Historical flagship wine made after the selection of the varietal wines that stand out for their exceptional quality, finesse and aging potential. Leopardi is an homage to our family's roots, named after the first ancestor we know about: Bernardus Leopardi (1385).

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

Brilliant light golden color. Fine bubbles, forming a nice rosary. Complex bouquet, with elegant spicy notes, ripe white fruit and brioche hints. Balanced taste. Dry and soft with prolonged aging tones.

Known as an exceptional wine in the most important wine guides and by the most prestigious tasters.

ANALYSIS

Grape varieties: Xarel·lo (45%), Macabeu (40%), Parellada (15%)

Minimum aging: 82 months

Alcohol content (% vol.): 11.8°

Sugar content (gr/L): <3

Acidity (gr/L ac. tart.): 5,6

PH: 2.95

Serving temperature: 8-10°C

Traditional method

Manual harvest

Organic farming

Manual riddling