



“our essence”

LLEGAT FAMILIAR

Vintage 2007
BRUT NATURE
CORPINNAT

Llegat Familiar is a wine with an eternal vocation, the trace time has left on us and the landscape, the culmination of everything we have learned, and the sublimation of the uniqueness of the estate.
Limited edition of 980 bottles.

THE *PAULINO* VINEYARD

The *Paulino* vineyard, planted in 1935, accounts for less than one hectare of octogenarian vines, influenced by the southwest winds that come from the sea, on a hillside on the forest slope, where grapes grow to develop delightful aromas and an accentuated mineral character. The grapevines grow on shallow soils that sit on limestone bedrock, developed in a landscape of shady slopes. The geological materials that give rise to these soils are Miocene marls. They are well-drained soils, moderately basic, with a loamy-clay texture and a sober level of organic matter, home to a great diversity of insects and underground fauna.

LLEGAT FAMILIAR 2007

Xarel·lo from the *Paulino* vineyard handpicked on September 15, 2007.
2007 was a dry year, with concentrated rains in April that strengthened the soil's water reserves and allowed the vines to reach harvest time with an excellent balance between acidity and sweetness.

The wine aged for more than 13 years. Each bottle is riddled twice throughout the aging time to increase the contact between wine and lees and thus improve autolytic tones.

After disgorging, *Llegat Familiar* rests for a minimum of 6 months.

ANALYSIS

Grape varieties: Xarel·lo from the *Paulino* Vineyard (1935)
Minimum aging: 156 months
Alcohol content (% vol.): 11.9°
Sugar content (gr/L): <2
Acidity (gr/L ac. tart.): 6,5
pH: 2,95
Serving temperature: 8-10°C

Traditional method · Organic farming ·
Manual harvest · Manual riddling