

SINCE 1887

LLOPART



MICROCOSMOS ROSÉ

BRUT NATURE RESERVA
CORPINNAT

THE WINE

The purest essence of Llopart's universe captured in this Brut Nature sparkling rosé. It shows very complex aromas, with memories of wild berries along with toasty shades, fresh grass and balmy-floral scents. Short skin maceration to extract the aromas and color before pressing.

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

Bright pink-redcurrant color intensity with subtle brick tones. Very fine and consistent bubbles that form a crown. Complex aroma of wild red fruits blended with toasted nuances from its long bottle fermentation. Harmonious on the palate with a broad tasty elegance and the perfect effervesce. A long and creamy aftertaste.

ANALYSIS

Grape varieties: 85% Pinot Noir and 15% Monastrell

Minimum aging: over 24 months

Alcohol content (% vol.): 11.8°

Sugar content (gr/L): <3

Acidity (gr/L tart. acid): 6.5

pH: 2,85

Serving temperature: 6-8°C

Traditional method

Manual harvest

Organic farming

“Surprising and unmissable”