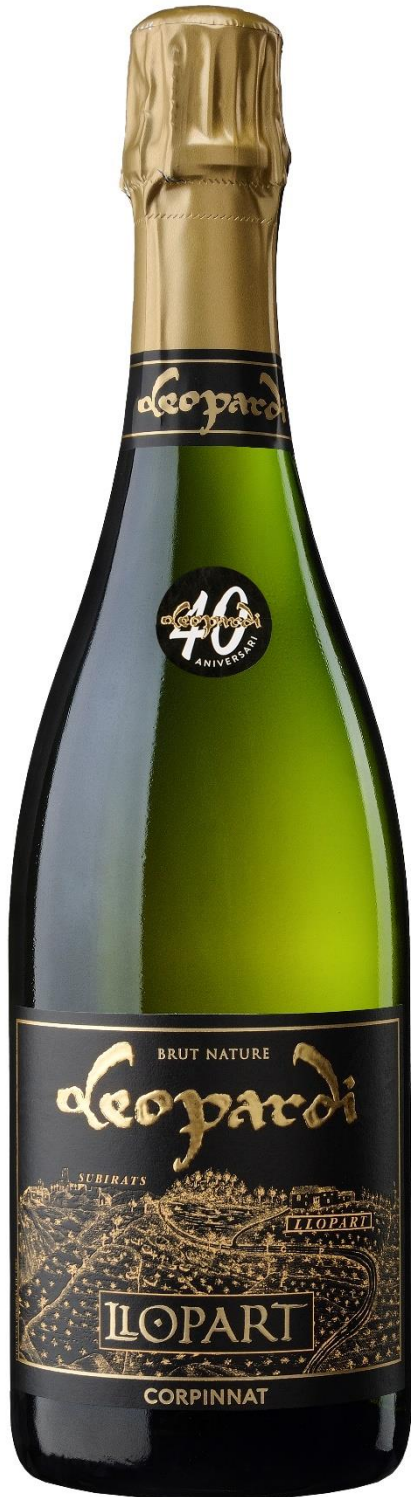


SINCE 1887
LLOPART
VITICULTURISTS SINCE 1385
CORPINNAT



“Elegance and finesse”

LEOPARDI 2016

BRUT NATURE – LONG AGEING
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: 102Ha 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 and pale 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%)

Ageing on the lees: over 60 months

Alcohol content (% vol.): 11.5º

Sugar content (gr/L): 2,2

Acidity (gr/L ac. tart.): 6,7

PH: 2.95

Serving temperature: 8-10ºC

Traditional method · Manual harvest

Organic farming · Manual riddling