

DES DE 1887
ILOPART
VITICULTORS DES DE 1385
CORPINNAT

LLEGAT FAMILIAR 2010

BRUT NATURE - CORPINNAT



“Our essence”

Llegat Familiar is a wine with an eternal vocation, the mark that the passage of time has left on us and on the landscape, it is the culmination of everything we have learned and the sublimation of the uniqueness of the estate.

Limited production of 1331 bottles, of which we have disgorged **1061** in May 2023. The remaining 270 continue the aging process in the family wine cellar.

PAULINO'S VINEYARD

Paulino's vineyard, planted in 1935, consists of less than one hectare of octogenarian Xarel·lo vines, sheltered by the slope of the forest and under the influence of the Lebeche wind, which offer us clusters with character, with very good aromatic concentration and an accentuated mineral character.

Very balanced and structured soils, on calcareous bedrock, developed in a landscape of shady slopes. The geological materials that give rise to these soils are Miocene marls. These are very well-drained, moderately basic soils, with a loamy-clay texture and a sober level of organic matter that host a great diversity of flora, insects and subterranean fauna.

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Xarel·lo from the Paulino vineyard, delicately hand-picked on September 17th.

In 2010, we had unusual snowfall between January and March accompanied by rain in May. This abundant water supply was maintained throughout the year, despite a dry summer, lack of further rainfall and mild temperatures. These conditions resulted in a vintage with a distinctive character, very balanced acidity, optimal aromatic development and harmonious ripening. Aged in rhyme for more than 13 years. Coup de poignée is carried out every four years during aging to enhance contact between the wine and the mothers and thus improve yeast autolysis and the transfer of their organoleptic triggers to the wine.

Minimum rest of 6 months in the cellar after disgorging.

ANALYSIS

Grape varieties: Xarel·lo of Paulino's vineyard (1935)

Bottle aging: 144 months

Alcoholic strength (% vol.): 11.7°

Reducing sugars (g/L): 0.9

Acidity (gr/L ac tart): 5.7

pH: 3.08

Serving temperature: 8-10 °C

Traditional method - Harvest by hand - Manual riddling