

DES DE 1887
LLOPART
VITICULTORS DES DE 1385
CORPINNAT

LEOPARDI Magnum 2016

BRUT NATURE - CORPINNAT



“Depth and delicacy”

THE WINE

Historical flagship of the house, the result of a special blend, a selection of the best single-varietal wines that stand out for their elegance and evolutionary potential. Produced in honor of Bernardus Leopardi, the first winemaker of the family, documented in a Latin manuscript parchment of 1385, from which the typography of the label is inspired. Production of 514 bottles with a total of 334 disgorged. The remaining 180 that make up the total production continue to age in the winery's family wine cellar.

Traditional method - Manual harvesting

Organic farming – Manual riddling

THE VINEYARD

To make Llopart Leopardi we choose the best single-varietal wines from a selection of old vines from the estate that have stood out year after year for their aging potential and for the delicacy and elegance they present. The blending may vary according to the vintage and the characteristics of each varietal wine, seeking the distinctive profile of this sparkling wine.

ANALYSIS

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

Aging on the lees: 120 months

Alcohol content (% vol.): 11.8°

Dosage (gr/L): 2,2

CONSERVATION AND AGING

Conservation: Keep your bottles vertically, in the dark, at a temperature between 10 and 12°C (54-X°F), and at a humidity level between 60% and 70%.

Aging potential: You can enjoy Leopardi the same year of its disgorgement, to enhance the fruitiness of the wine or, alternatively, you can age it for as long as 10 years (depending on the storage conditions) to discover the nuances and deepness that time gives this wine.

PERFECT SERVE

Glass: serve the Leopardi Magnum in a tulip glass, with a sufficient opening to allow oxygenation and to express its aromatic complexity.

Temperature: Serve at a temperature between 8 and 10°C. Place Leopardi in the refrigerator (4-5 hours before opening the bottle) or in an ice bucket with water and ice (at least 30 minutes).