

LEOPARDI Magnum 2016

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THE WINE

To celebrate the 40th anniversary of Llopart Leopardi, we present the first vintage of this iconic wine in Magnum format. Leopardi owes its name to the family's first winemaking ancestor, Bernardus Leopardi, documented in a handwritten parchment in Latin, dated 1385, which we keep in the winery's archive.

Limited edition of 688 bottles.

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%)

Ageing on the lees: over 60 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).



“Depth and delicacy”