

DES DE 1887
LLOPART
VITICULTORS DES DE 1385
CORPINNAT

ORIGINAL Magnum 2012

BRUT NATURE - CORPINNAT



“Bubbles of history”

THE WINE

Llopart Original was born with the desire to perpetuate the family winemaking customs and traditions of the 19th century. Made only with grapes from the oldest mountain vineyards, located at 380 m above sea level, where the vines grow with limited vigor but originating grapes of maximum concentration and character. Where the ancestral Montonega variety used to predominate.

It is elaborated respecting to the maximum all the artisanal and traditional methodology. Limited and numbered edition of 361 bottles, of which 301 have been disgorged. The remaining 60 continue their particular aging at the winery's family wine cellar.

Traditional method - Manual harvesting

Organic farming – Manual riddling

THE VINEYARD: *LES FLANDES*

The name of **Les Flandes** places us in a redoubt formed by an amphitheater of vines, raised on vertical walls of calcareous rock of more than 12 meters high, from the Miocene epoch (16 million years ago). In this place there are unique characteristics for the production of clusters with the maximum expression of the uniqueness of the place where they come from. Les Flandes is an enclave surrounded by an immense lung of Mediterranean pine and holm oak forest with a great biodiversity and where an infinite number of aromatic plants predominate. It is for this reason that we speak of the Llopart mountain vineyards.

ANALYSIS

Grape varieties: Montònega 50% (Ticu vineyard from 1935), Xarel·lo 25% (Pere de Can Ros vineyard from 1934), Macabeo 25% (Isidoro vineyard from 1956).

Bottle aging: 130 months

Alcohol content (% vol.): 11.9°.

Dosage(g/L): 2.2

Acidity (gr/L ac.tart): 5.7

pH: 3.01

Serving temperature: 8-10 °C

CONSERVATION AND AGING

Conservation: Store the bottles vertically in a dark room, at a constant temperature between 10 and 12 °C and humidity between 60 and 70%.

Aging potential: You can taste the Original the same year of its disgorgement to enjoy the fruitiest expressions of this Corpinnat, or you can discover the evolution over the next 10 years according to the conditions of conservation.