

SINCE 1887
LLOPART
VITICULTURISTS SINCE 1385
CORPINNAT

EX·VITE 2014

Single Vineyard *Les Flandes*
BRUT – VERY LONG AGING
CORPINNAT



Llopart Ex·Vite is considered the flagship of the long aged sparkling wines in the Llopart range. It ages majestically and shows great dignity and elegance. The dosage is made according to a genuine formula of the late nineteenth century with noble wines of Xarel·lo partially aged in caskets. It is made respecting the traditional winemaking methods. Limited edition of 3.142 numbered bottles.

THE VINEYARD: *LES FLANDES*

The name of *Les Flandes* places us in a stronghold space formed by an amphitheater of vineyards, elevated on vertical walls of limestone rock that are more than 12 meters high. It is located in an area with an altitude of 380 meters, about 200 meters higher than the valley or depression of the Penedès area and with a north facing shaded area. Sunshine hours are limited, with a significant day-night temperature contrast. The vines grow with limited vigor but bear grapes of maximum concentration of flavors, aromas and character. All of these factors favor a high level of maturation of the skin and a very good acidity of the grapes.

TASTING NOTE

Golden colour, bright and intense. It has elegant, very thin, integrated and pleasant bubbles. Elegant and complex aromas with notes of baked apples, quince, and caramel. Very fresh and wide palate entrance. It extends with hints of nuts, balsamic and with the final sensation of star anise. Its aftertaste is soft and very lingering.

ANALYSIS

Grape varieties: Xarel·lo 60% (*Pere de Can Ros'* vineyard from 1934 and *Isidoro's* vineyard from 1981), Macabeu 40% (*Pere de Can Ros'* vineyard from 1956)

Ageing on the lees: over 96 months

Alcohol content (% vol.): 11.9

Sugar content (gr/L): 5.2

Acidity (gr/L ac. tart.): 6.4

Ph: 2.99

Serving temperature: 8-10°C

Traditional method · Organic farming · Manual harvest · Manual riddling

“Ex Vite Vita”
“From the vine, the life”