

DES DE 1887
LLOPART
VITICULTORS DES DE 1385
CORPINNAT

LEOPARDI 2017

BRUT NATURE – LONG AGING
CORPINNAT



THE WINE

Historical insignia of the house fruit with a special blend, a selection of the best single-varietal wines that stand out for their elegance and evolutionary potential. Made 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.

THE VINEYARD

Located in a unique enclave, in Subirats, in the mountainous area of the Alt Penedès, Can Llopart estate comprises 500 hectares between vineyard and forest at an altitude of 360 meters. The 102 hectares of our own vineyards are the essence of our personality. We cultivate the land organically, according to the parameters of sustainable cultivation, with the utmost respect for the environment. The peculiar geological configuration of our estate, with its rugged orography in the form of slopes and terraces, and with a shallow soil depth, gives rise to vines with a large root extension, limited vigor and one of the lowest yields in our wine-growing area.

TASTING NOTE

Pale golden color, very bright and seductive. Very fine, permanent and delicate bubbles. Complex and fragrant aroma, loaded with elegant spicy notes, ripe white fruits and pastry notes. Extremely balanced taste, dry and smooth, rich in flavors and exquisite toasted and roasted touches, the result of its long aging.

Repeatedly recognized by the main wine guides and by the most prestigious tasters who have made it a benchmark for high quality bubbles.

ANALYSIS

Grape Varieties: Xarel-lo (45%), Macabeo (40%), Parellada (15%)

Bottle aging: over 60 months

Alcoholic strength (% vol.): 11.9°

Reducing sugars (gr/L): 2.3

Acidity (gr/L tart. ac.): 5,9

pH: 3.06

Serving temperature: 8-10 °C

“Depth and delicacy”

Traditional method - Manual harvesting

Organic farming – Manual riddling