

SINCE 1887
LLOPART
VITICULTURISTS SINCE 1385
CORPINNAT

ORIGINAL 1887

Vintage 2012 Single Estate *Les Flandes*
BRUT NATURE -VERY LONG AGING
CORPINNAT



*“Bubbles bursting
with history”*

Llopart Original 1887 was born with the desire to perpetuate the family winemaking traditions of the 19th century. It is made only with grapes from the oldest mountain vines from *Les Flandes*. In this location the Montònega variety predominated a long time ago.

It is made respecting the traditional handcraft winemaking methods.
Limited edition of 2.009 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

Llopart Original has a great aromatic depth of ripe white fruit, honey with a notable presence of brioche, toasted, butter and nuts notes. It has a powerful taste, rounded acidity, and it is very broad.

From the Montònega grape extraordinary aging notes of a complex evolution can be extracted, though maintaining at the same time a delicate freshness and a subtle vibrancy. It has a delicate, long and persistent aftertaste, with ample volume.

ANALYSIS

Grape varieties: Montònega 50% (Vineyard *del Ticu* from 1935), Xarel·lo 25% (Vineyard *Pere de Can Ros* from 1934 and Vineyard *de l'Isidoro* from 1981), Macabeu 25% (Vineyard *Pere de Can Ros* from 1934)

Aging on the lees: over 108 months

Alcohol content (% vol.): 11.9º

Sugar content (gr/L): 2,3

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

PH: 3,09

Service temperature: 8-10ºC

Traditional method · Manual harvest · Manual riddling