



“Natural echoes”

vi·brant 2024

DO Penedès

The **Vi·brant Montònega–Malvasia de Sitges** is a sparkling wine made using the **natural pearl method**: fermented in the bottle with fresh juice and aged on its lees.

Native yeasts. Minimal intervention.

THE VINEYARD

The Can Llopart estate is located in Subirats, in the Alt Penedès region, and encompasses a mosaic of 500 hectares of vineyards and Mediterranean forest, within a protected area of natural interest. The vineyards spread across the foothills where the Ordal mountains meet the Garraf massif, forming terraces at an average altitude of 360 meters, mostly on north-facing slopes. The soils are calcareous, of Miocene origin (between 16 and 20 million years old), and moderately deep.

The 102 hectares of **estate-owned vineyards** are the essence of our identity. We cultivate the land **organically**, following sustainable farming practices, with the utmost respect for the environment.

Vineyards: *Vinya de l'Alzina*, *Vinya del Lluís*, and *Vinya del Bassot* (average altitude of 375 m above sea level); all trained as bush vines. Approximate yield of 5,000 kg per hectare.

Montònega: A phenotypic adaptation of the Parellada variety to high-altitude terrain in the highest areas of the Llopart estate, with slightly reddish skin. It produces fine, delicate, light, and elegant wines.

Malvasia de Sitges: Of Mediterranean origin and historically rooted in the Garraf region, it is a unique grape variety with great heritage value. It has a highly aromatic profile (orange blossom, jasmine, ...), ripens slowly—thus preserving good natural acidity—and brings a distinctive Mediterranean character to the wine.

WINEMAKING

Manual harvest and transport to the winery in boxes, where the grapes are destemmed and gently crushed, followed by a cold maceration with the skins at 8°C for 4 hours. Very gentle pressing and vinification in stainless steel tank.

A natural sparkle is achieved by adding fresh must and indigenous vineyard yeasts, which initiate a bottle fermentation—giving rise to its subtle bubbles. Aged on its own lees for 4 months, which are removed during a final disgorgement.

TASTING NOTES

Pale straw yellow in color, with an extremely fine bubble. On the nose, it is floral, with notes reminiscent of acacia blossom and broom; stone fruits like apricot are also present, along with a hint of ripe pineapple that adds a tropical, refreshing touch. As the wine opens up in the glass, subtle notes of Mediterranean herbs emerge, intertwined with citrus peels. On the palate, it stands out for its balance between freshness and creaminess. The bubbles accompany the entire mouthfeel harmoniously, leading to a pleasantly long finish that invites another sip.

ANALYSIS

Grape varieties: 50% Montònega – 50% Malvasia de Sitges

Aging: more than 4 months

Alcoholic volume (% vol.): 10,1

Sugar content (gr/L): <1

Pressure: inferior a 2,5 atm

Suggested service temperature: 8°

Manual harvest • Organic farming • Mountain vineyards