



“Natural echoes”

vi·brant 2024

DO Penedès

The **Vi·brant** rosé **Xarel·lo Vermell** 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.

Plots: *Sobrecamí, Entrada, and Barraca* (at an average altitude of 375 meters above sea level); bush-trained vines. Approximate yield of 4,000 kg of grapes per hectare.

Xarel·lo Vermell: A pink-skinned variety, the result of a natural adaptation of the Xarel·lo grape. It features intensely pink berries and a distinctly Mediterranean character, with an organoleptic profile marked by wild aromatic notes

WINEMAKING

Manual harvest and transport to the winery in crates, where the Xarel·lo Vermell grapes are destemmed and crushed, followed by a skin maceration at low temperature (8°C) for 4 hours. Very gentle pressing and vinification in stainless steel tanks.

Natural effervescence process (pearl method) through the addition of fresh must and indigenous vineyard yeasts, which trigger a bottle fermentation — the origin of its subtle natural bubbles.

Aging on the lees for 4 months, which are removed during final disgorgement.

TASTING NOTES

Brilliant peach-orange color. On the nose, it combines the freshness of the primary aromas of Xarel·lo with those typical of rosé wines, such as fresh strawberry and citrus hints of orange peel and grapefruit, over a background of subtle bread crumb notes and pronounced forest floor aromas. On the palate, it is very well-balanced, with an extremely fine and creamy bubble that perfectly complements the wine's freshness. The finish is pleasant and lingering.

ANALYSIS

Grape varieties: Xarel·lo vermell (99%) and Monastrell (1%)

Aging: more than 4 months

Alcoholic volume (% vol.): 10

Sugar content (gr/L): <1

Pressure: inferior to 2,5 atm

Suggested service temperature: 8°

Manual harvest • Organic farming • Mountain vineyards