

DES DE 1887
LLOPART
VITICULTORS DES DE 1385
CORPINNAT



EX·VITE 2016

SPECIAL EDITION 25 ANIVERSARI

Les Flandes Vineyards

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CORPINNAT

Llopart EX·VITE first saw the light in 2000, to celebrate the arrival of the new millennium. It is the result of a blend of Xarel·lo and Macabeo from the old vineyards of Les Flandes and has been aged for over 100 months in the bottle, under a natural cork that allows the complex and silky profile — characteristic of this sparkling wine — to fully develop. Its name comes from the family motto Ex Vite Vita, paying tribute to the essential origin of all wines: the vine (*vite*).

Limited and numbered edition of 4,250 bottles.

LES FLANDES VINEYARDS

The name *Les Flandes* places us in a unique setting shaped like an amphitheater of vineyards, perched above limestone cliffs over 12 meters high, dating back to the Miocene era (16 million years ago). This exceptional site offers ideal conditions for producing grapes that fully express the singularity of their origin. *Les Flandes* is located 380 meters above sea level, surrounded by a vast Mediterranean forest of pine and holm oak, rich in biodiversity and home to an abundance of aromatic plants.

2016 VINTAGE

It was a vintage marked by scarce rainfall, especially during the summer months. This drought reduced the yield per hectare but promoted greater aromatic concentration and excellent grape health. All of this resulted in a harvest particularly well-suited for producing long-aged wines, such as Ex·Vite.

ANALYSIS

Grape varieties: Xarel·lo 60% (Pere vineyard of Can Ros, 1934, and Isidoro vineyard, 1981), Macabeo 40% (Pere Can Ros vineyard, 1956)

Bottle aging: over 100 months

Alcohol content (% vol.): 11.5

*“Ex Vite Vita,
life comes from the vine”*

Traditional method · Manual Harvest

Organic viticulture · Riddled by hand · Hand-disgorged