



RESERVA BRUT

CORPINNAT

THE WINE

Expression of the Llopart terroir, this Reserva Brut is made from the blend of the three indigenous grapes that are most representative of our estate. A very versatile sparkling wine.

THE VINEYARD

The country estate Can Llopart de Subirats is on average 360 meters above sea level and stretches out over a hill with uneven slopes. The estate comprises 500 hectares: 102Ha of vineyards and over 350Ha of Mediterranean forest. We directly control all our vineyards and we cultivate the soil bioecologically, according to the parameters of sustainable cultivation, with the utmost respect for the environment.

The particular geological configuration of our property (uneven orography with slopes and terraces and limited depth of the soil) produces grapevines with a great root extension, limited strength and one of the lowest yields in our grape-producing area.

TASTING NOTES

Bright straw yellow. Fine and constant bubbles. Clean aroma with predominance of primary aromas of white fruits. Very smooth on the palate, fresh, vibrant and with long acidity, and lingering aftertaste.

ANALYSIS

Grape varieties: 40% Xarel·lo, 30% Macabeu, 30% Parellada

Minimum aging: over 18 months

Alcohol content (% vol.): 11.5º

Sugar content (gr/L): 7

Acidity (gr/L ac. tart.): 6.3

Ph: 2.95

Serving temperature: 6-8ºC.

Traditional Method

Organic farming

Manual harvest

“Expression of our land”