

Llopart
Llopart Brut Nature Reserva 2017



Luis Gutierrez
WINE ADVOCATE
91pts

"The 2017 Brut Nature Reserva is a textbook example of the category, with some developed aromas of camphor and Mediterranean herbs. It was produced with a blend of 40% Xarel·lo and then equal parts of Macabeo and Parel·lada and was matured with lees in bottle between 30 to 38 months, then kept without sugar as a Brut nature. I found it very classical and tasty, very representative of what it is, with contained ripeness and good freshness."

Luis Guti3rrez, Wine Advocate, September 2022



JORGE ORD3NEZ
SELECTIONS

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