

Llopart  
Llopart Original 1887 Brut Nature 2011



*Luis Gutierrez*  
WINE ADVOCATE  
**93+pts**

"I tasted an April 2022 disgorgement of the 2011 Original 1887 Brut Nature, a blend of 50% Montonega (a specific strain of Parellada), 25% Macabeo and 25% Xarel·lo from old mountain vineyards. The wine is evolving slowly, but it keeps the spicy and tasty twist of curry and licorice and the salty touch in the finish. Very original, with strong character and with a dry, umami-driven finish.

This was disgorged after 120 months (10 years!)"

Luis Gutiérrez, Wine Advocate, September 30th 2022



**JORGE ORDÓÑEZ**  
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