

Llopart, S.A.
2023 Llopart Brut Reserva Rosé



JEB DUNNUCK

93

"Llopart is best known for this wine, the 2023 Brut Reserva Rose, blending 60% Monastrell, 20% Garnacha, and 20% Pinot Noir. Cherry and strawberry fruit amplify the nuanced acidity and medium-bodied texture, a refined experience that reflects mountain estate fruit. Methode Champenoise techniques and 24 months sur lie in bottle with a final dosage of seven grams per liter complete the picture. This is a lovely wine that's drinking great and should continue to shine through 2035."

Virginie Boone | August 24th 2026



JORGE ORDÓÑEZ
SELECTIONS

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