

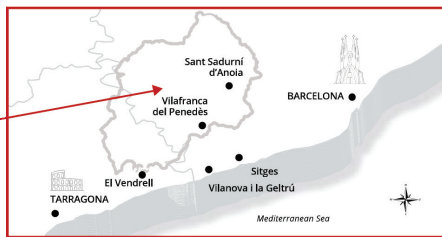
ANNUAL REPORT 2024

ECONOMIC AND SOCIAL PROFILE

CORPINNAT

THE BRAND

Corpinnat is a collective brand name in the European Union which at this time is grouping thirteen wineries from the Penedès region producing sparkling wines under cover of one of the strictest quality manuals in the world. 100% organically grown grapes, manually harvested, and vinified in the property, long ageing, and long-term contracts with winegrowers, are the main values which characterise our brand name.



The territory covers an area of 997 km² in the heart of the historic Penedès, embracing all or part of 46 municipalities in the regions of Alt Penedès, Baix Penedès, Alt Camp, Baix Llobregat, and Anoia. Of this total area, 22,966 hectares are dedicated to vine cultivation, and of these, 1,708 hectares are currently used for the production of Corpinnat sparkling wines.



Gramona LLOPART *Nadal* Recaredo SABATE i COCA

TORELLÓ

HUGUET DE CAN FEIXES*

JÚLIA BERNET

MC
Mas Canals

desclRegut

PARDAS

BUFADORS

CISTELLER

avec

Associació de Viticultors i Elaboradors
CORPINNAT

THE VINEYARDS VALUES & REQUIREMENTS



ORGANIC FARMING

All vineyards must be certified as organic farming for the total group of wineries. Grapes may only be purchased from the CORPINNAT territory.

CORPINNAT TERRITORY

All vineyards must be within the CORPINNAT Territory which is included in whole or in part 46 municipalities.

AUTHORISED VARIETIES

Historical varieties (minimum 90%): xarel·lo, macabeu, parellada, malvasia (subirat parent), garnacha tinta, monastrell, sumoll and xarel·lo vermell.

Authorised varieties (maximum 10%): malvasia de Sitges, trepat, chardonnay and pinot noir.

WINERY OWNED VINEYARDS

All the wineries must own at least 1 hectare of vineyard.

CONTRACTS

Contracts with supplier winegrowers must be long term/ minimum three years and with a minimum guaranteed for the entire group. The winegrower can buy a small percentage of grapes with an annual contract at a minimum established price by CORPINNAT.

THE HARVEST

Harvesting must be done in individual containers or else by small trailer to respect the integrity of the grapes.

THE WINERY VALUES & REQUIREMENTS



ORGANIC CERTIFICATE

Obligatory organic seal.

IN HOUSE VINIFICATION

Throughout the business group.

AGEING

Minimum 18 months and obligation of having a minimum of one sparkling wine of 30 months and one of 60 months.

BOTTLE CLOSING

Obligation to use cork and wire closure.

ADDED SULPHITES

Maximum 90 mg/l.

SPARKLING 100% CORPINNAT

The CORPINNAT winery can only make and market CORPINNAT sparkling wine.

PURCHASE NOT ALLOWED

Must, wine and neck-down bottles.

UNLABELED BRAND

Prohibited.

CONTROL AUDITS

All CORPINNAT wineries must pass three annual audits, two of them taking place at harvest time. External auditor: Bureau Veritas.

AGEING IN THE BOTTLE



All Corpinnat sparkling wines must be sold with a minimum of 18 months ageing



All Corpinnat wineries must have on the market at least one sparkling wine with a minimum of 30 months ageing

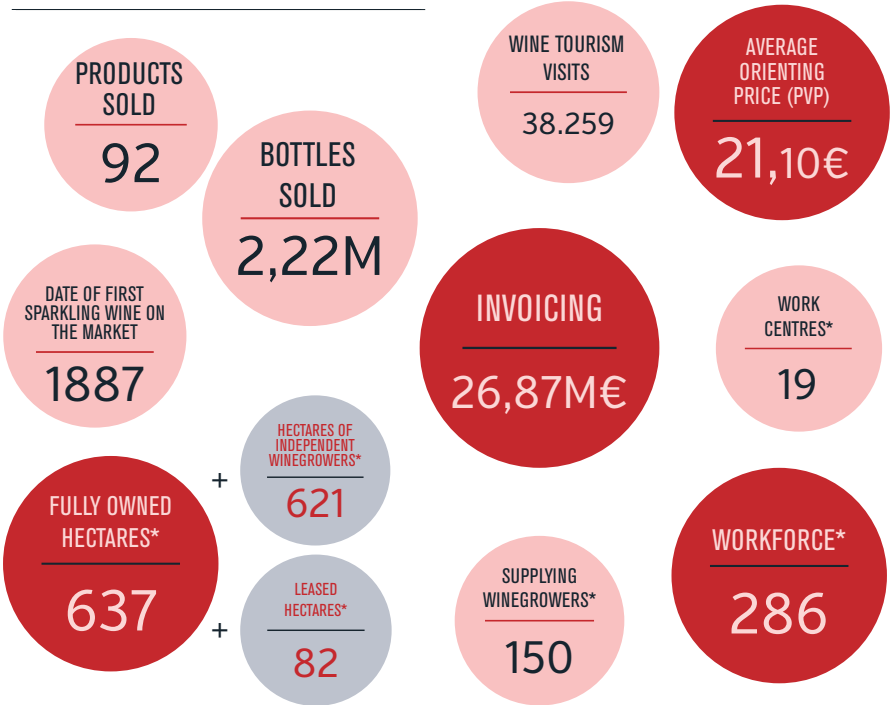


All Corpinnat wineries must have on the market at least one sparkling wine with a minimum of 60 months ageing

CORPINNAT maintains its disruptive profile within the wine world, with long aging being the most significant part of its business, avoiding the usual industry pyramids based on younger wines.

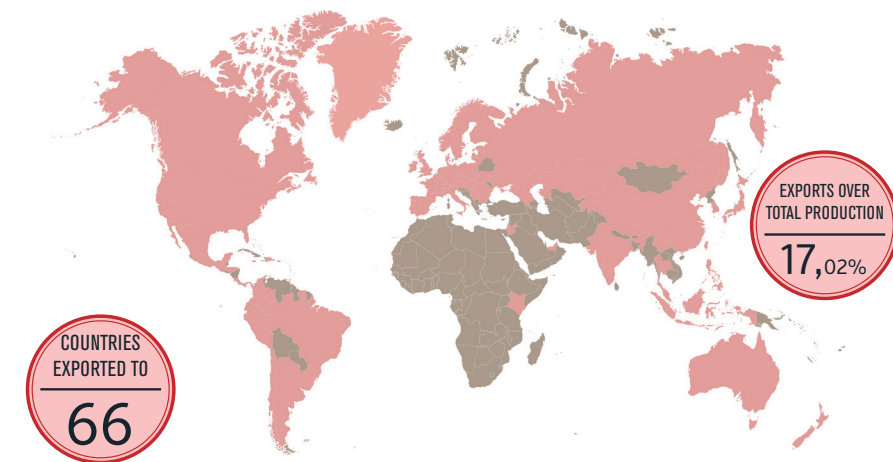
Newly created wineries have transitional periods to adapt to ageing periods of more than 30 months and more than 60 months.

ECONOMIC PROFILE CORPINNAT IN NUMBERS 2024



*Overall data Corpinnat winegrowers sparkling and still wines.

WHERE WE ARE CORPINNAT IN THE WORLD



Andorra
Armenia
Argentina
Australa
Austria
Belgium
Brazil
Bulgaria
Canada
Cayman Islands
Chile
China
Colombia
Costa Rica

Czech Republic
Denmark
Dominican Republic
Ecuador
Estonia
Finland
France
Germany
Guatemala
Honduras
Hong Kong
Hungary
India
Indonesia

Ireland
Israel
Italy
Japan
Jordan
Kazakhstan
Kenya
Latvia
Lithuania
Luxembourg
Malaysia
Maldives
Mexico
Norway

New Zealand
Netherlands
Panama
Peru
Philippines
Poland
Portugal
Puerto Rico
Rep. Checa
Rep. Dominicana
Romania
Russia
Serbia
Singapore

Slovakia
South Korea
Sweden
Switzerland
Suriname
Thailand
Taiwan
Ukraine
United Arab Emirates
United Kingdom
Uruguay
USA

2024 HARVEST SHORT IN KILOS, LONG IN DURATION

The harvest was short in kilos and long in duration, with an interesting aromatic concentration, reasonably good acidity, and, above all, good health: we anticipate good ageing for Corpinnat. The harvest has been scarce, mainly due to the water deficit accumulated over the last 4 years. Across all Corpinnat wineries, 4,577,016 kilos of grapes were harvested from 1,258 hectares, of which 637 are owned by the wineries, and the rest were purchased from growers with long-term contracts. 40% of the grapes for Corpinnat are from estate-owned vineyards, and the remaining 60% is from grapes purchased from independent growers.

Regarding the average yields of the vineyards in 2024, they were 3,666 kilos per hectare. The historic varieties accounted for 95% of the incoming grapes, and only 5% were from other varieties, with better yields from the historic varieties (4,132 kg/ha) compared to the authorized varieties (3,231 kg/ha). The Corpinnat wineries signed contracts with a minimum price of €0.88 per kilo. Many of the wineries significantly exceeded this amount. The average price for all the purchased grapes was €1.09 per kilo in total, and €1.15 per kilo for Corpinnat, representing a total purchase value of €3,027,503..

