## **CORPINNAT arround the world**



### Harvest 2023

The consolidation of a new climate reality has transformed the year 2023 into a year marked by the very earliest known harvest in the CORPINNAT Territory, starting on the 27th of July and ending on September 25th. This harvest stands out not only for its optimal sanitary conditions but also, arguably, for the lowest yield in living memory. Hand harvesting has facilitated the most meticulous gathering of the grape, demonstrating a total respect for the plant, which has suffered so much due to the drought.

The berries were notably small in size. It is foreseen that the wines produced will be very concentrated and aromatic, suitable for becoming sparkling wines of medium and long ageing, and particularly suitable for very long ageing periods. In total, the CORPINNAT wineries have harvested 5,877,159 kilos of grapes from 1,232 hectares, of which 644 are owned by the wineries, and the remainder, are purchases made AVERAGE VIELD IN AVERAGE VIELD IN AVERAGE VIELD IN THE VINEYARD BUGHT FROM THE WINEGROWERS 1,04€ 4.770 KG/HA 4.770 KG/HA From winegrowers through long-term contracts.

AVERAGE YIELD IN

50% of the CORPINNAT grapes were harvested from fully-owned vineyards, and the remaining 50% from grapes purchased from independent winegrowers. Yields from the vineyards during 2023 were on an average of 4,770 kilos per hectare. Historical varieties represented 94% of the total harvested grapes, whilst 6% were from other varieties.

Complying with the Regulations for the Use of the Brand, CORPINNAT wineries signed contracts for a minimum cost of  $0.85 \notin$ /kg, 25 Euro cents higher than in 2018, at the time when CORPINNAT was founded.

However, some wineries, considerably exceeded this value, particularly in the historical varieties, as the average price paid for the purchased grapes was  $1.04 \notin kg$ . This amount represents a total purchase value of  $3,116,680 \notin kg$ .

**Associació de Viticultors i** Elaboradors CORPINNAT

nrs i Plaça Manuel Raventós, núm. 1, 1r. IAT 08770 Sant Sadurní d'Anoia

www.corpinnat.com ¶∑@ @corpinnatSW



# CORPINNAT THE BRAND – VALUES AND REQUERIMENTS

THE BRAND

### "Is a collective brand name in the European Union"

**CORPINNAT** is a collective brand name in the European Union which at this time is grouping eleven 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.



#### **TERRITORY AND QUALITY**

**CORPINNAT** Territory 997 km2 i 22.966 ha. vineyard, of which currently 1,126 ha. are used for the production of CORPINNAT sparkling wines.



### The vines Values and requirements



#### **ORGANIC CULTIVATION**

All vines must be of certified as ecological

cultivation 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, macabeo, perellada, malvasia, (subirat parent), garnacha tinta, monastrel, sumoll, and xarel·lo vermell. Authorised varieties (maximum 10%): malvasia de sitges, trepat, chardonnay and pinot noir

WINERY OWNED VINES

All the wineries must own their own vines



#### CONTRACTS

Contracts with supplier winegrowers must be long term/ minimum three years and with a minimum guaranteed. The winegrower can buy a small percentage of grapes with an annual contract.

#### **THE HARVEST**

#### individual containers or else by small trailer to respect the

10%



Harvesting must be done in

The winery Values and requirements

90%



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



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



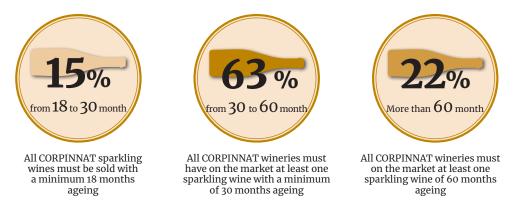
**PURCHASE NOT ALLOWED** Must, wine and neck-down bottles

#### **UNLABELLED BRAND** Prohibited

#### **CONTROL AUDITS**

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

## Ageing in the bottle



Newly created wineries have transitioned to adapt to aging of more than 30 months and more than 60 months

### **Economic profile CORPINNAT in numbers 2023**

