

Albet i Noya

El Fanio

100% Xarel·lo

Traditionally used as a blending grape in the sparkling wines of Northeastern Spain, Xarel·lo when vinified as a dry white is an absolute pleasure to drink. This effort by Albet i Noya is sourced from an estate-owned single-vineyard of only 2 terraced hectares. Vines nearly 70 years of age, tiny yields, certified organic farming, and non-interventionist winemaking create a truly special bottle. Drink immediately and over the next 4-5 years.

Tasting Notes:

Displays a golden color, with ripe tropical fruits, spices, beeswax, eucalyptus and chalk aromas. The palate is lush, featuring mango, apricot, and exotic woods in the background with depth, good concentration, intensity and length. Pairs nicely with traditionally rich Catalan dishes featuring shellfish, chicken, olive oil and herbs.

Vineyards:

Region: Costers d'Ordal, Penedes, Catalonia, Spain
Vineyard Name: Can Mila de la Roca
Year Planted: 1949
Soil Composition: Calcareous Clay with high deposits of Magnesium
Training Method: Gobelet – bush vines
Planting density: 2,551 vines/hectare
Elevation: 400 meters
Exposure: Southwest
Practices: Fully sustainable, biodynamic, and certified organic

Winemaking:

Harvest: Hand-harvested overnight in mid-September
Fermentation: After gentle pressing of newly harvested grapes, the wine is transferred to stainless steel tanks where a traditionally cool fermentation occurs over 2-3 weeks. To preserve the freshness, minerality, and acidity no malolactic process is utilized.
Aging: Spends 6 months resting on the fine lees in a combination of porous oval cement eggs and 300L Acacia wood barrels. Further 6 months spent aging in the bottle before release.

Technical Data:

Alcohol: 13.0%
Acidity: 3.11 grams/L
Residual Sugar: 1.8 grams/L
pH: 3.08

Production:

Total cases: 833
Imported: 120



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