

Albet i Noya

Reserva Marti

30% Tempranillo, 30% Syrah, 20% Cabernet Sauvignon, 20% Merlot

This wine from the oldest and most beautiful part of the estate is meant to represent the peak of winemaking abilities at Albet i Noya. Sourced from estate-owned single-vineyards that are comprised of each individual grape used in the final blend. Vines nearly 40 years of age, tiny yields, certified organic farming, and non-interventionist winemaking create a truly special bottle. Drink immediately when decanted and over the next 15-20 years.

Tasting Notes:

The color is a dark red, almost sanguine. Aromas of fresh black fruits, with a mixture of oak, vanilla, and spice make up the bouquet. The palate shows pepper, blueberry, cinnamon and bramble that leads to a smooth-textured, lengthy finish with all components perfectly integrated. Pairs well with grilled meats, wild game, sharp cheeses, and chocolate

Vineyards:

Region: Costers d'Ordal, Penedes, Catalonia, Spain
Vineyard Name: Can Mila de la Roca, Can Vendrell
Year Planted: 1981-1995
Soil Composition: Calcareous Clay with organic matter
Training Method: Bush Vines
Planting density: 2,500 vines/hectare
Elevation: 380 meters
Exposure: Southeast
Practices: Fully sustainable and certified organic

Winemaking:

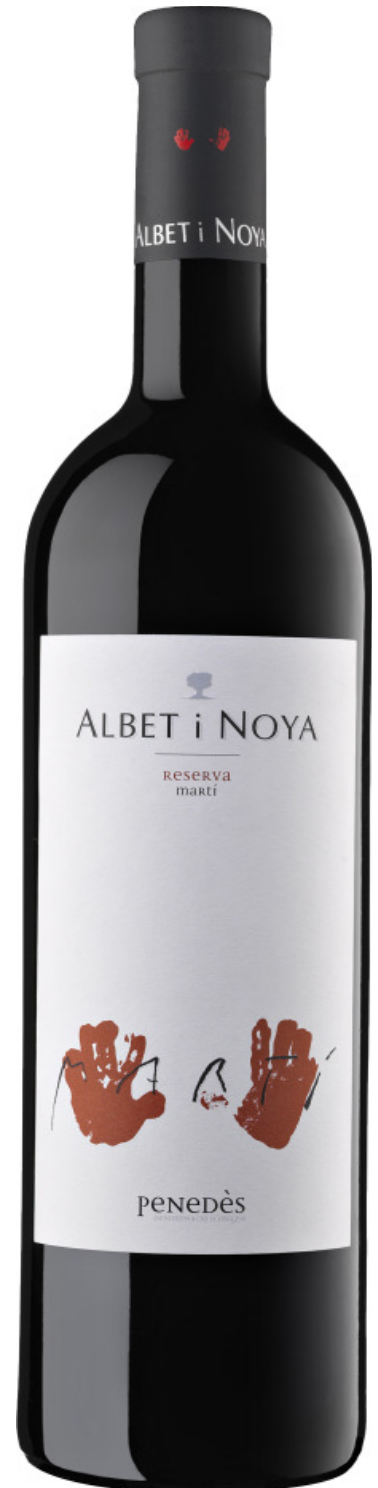
Harvest: Manually-harvested overnight throughout September at optimal ripeness.
Fermentation: The freshly harvested grapes are hand sorted and selected on a table, then transferred to stainless steel tanks for a brief cold maceration. 5 weeks of fermentation, with periodic pump-overs, follows during which time malolactic occurs.
Aging: Spends 24 months in French Allier barriques, and an additional 36 months in the bottle.

Technical Data:

Alcohol: 14.0%
Acidity: 5.30 grams/L
Residual Sugar: 0.6 grams/L
pH: 3.45

Production:

Total cases: 1,000
Imported: 50



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