

Albet i Noya

Brut Natural Reserva

29% Parellada, 24% Macabeo, 24% Chardonnay, 23% Xarel.lo

Tasting Notes:

This vintage-dated sparkling wine is produced from 100% estate-grown fruit cultivated from 3 parcels using the traditional Champenoise method. A balanced bubbly with elegant buttery, toasty, and yeasty aromas that remind of a bakery. Fresh acidity and great body on the palate, with fine, persistent bubbles carrying through the long, lingering finish.

Best when young, enjoy as an aperitif or with any number of seafood dishes. Albet i Noya Brut Natural Reserva is certified organic.

Vineyards:

Region: Penedes, Catalonia, Spain
Name: Can Vendrell, Fondos, & La Guixera
Size: 15 hectares
Training Method: Bush & wire trellis
Planting Density: 2900 vines/hectare
Soil Composition: Clay & sand with calcareous stone, low in organic matter, permeable base with good moisture retention
Elevation: 350 meters
Exposure: Southwest
Practices: Organic

Winemaking:

Harvest: Hand-harvested between late August through mid-September
Fermentation: Traditional Champenoise method. Initial fermentation takes place in stainless steel tanks. The wine is transferred into bottle, then yeast & organic sugar are added. Bottles are stored in an underground cellar horizontally to undergo a secondary fermentation over 24 months. Each bottle is hand riddled & disgorged. Dosage takes place.

Technical Data:

Alcohol: 12.0%
pH: 3.05
Residual Sugar: 6.0 grams/liter



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