Albet i Noya Tempranillo



100% Tempranillo

Tasting Notes:

On the nose, this wine expresses notes of dark fruits such as blackberries. Medium-bodied in style, it is well-structured on the palate with soft, rounded tannins.

Pair with grilled vegetables, white meats, or hearty rice dishes.

Vineyards:

Région: Penedès, Catalonia, Spain

Name: Vinya Angelata & Clot de l'Esparadenyer

Size: 6.5 hectares
Training Method: Double royat

Planting Density: 3000 vines/hectare

Soil Composition: Clay & sand with calcareous stone, low in organic matter,

permeable base with good moisture retention

Elevation: 300 meters Exposure: West

Practices: Organic, CCPAE certified

Winemaking:

Harvest: Hand-harvested from late-August through early-

September

Fermentation: Stainless steel tanks at 22°C over 7 days; left in contact

with the skins for 8 additional days

Technical Data:

Alcohol: 14.0% pH: 3.68

Residual Sugar: 0.2 grams/liter
Dry Extract: 28.9 grams/liter











