

# Albet i Noya

## Xarel·lo



100% Xarel·lo

### Tasting Notes:

Fresh peach aromas abound on the nose. They are accented by notes of orange peel. Well-balanced with great acidity and minerals. Enjoy with a wide variety of cuisine, including vegetables, light pasta dishes, and seafood.

### Vineyards:

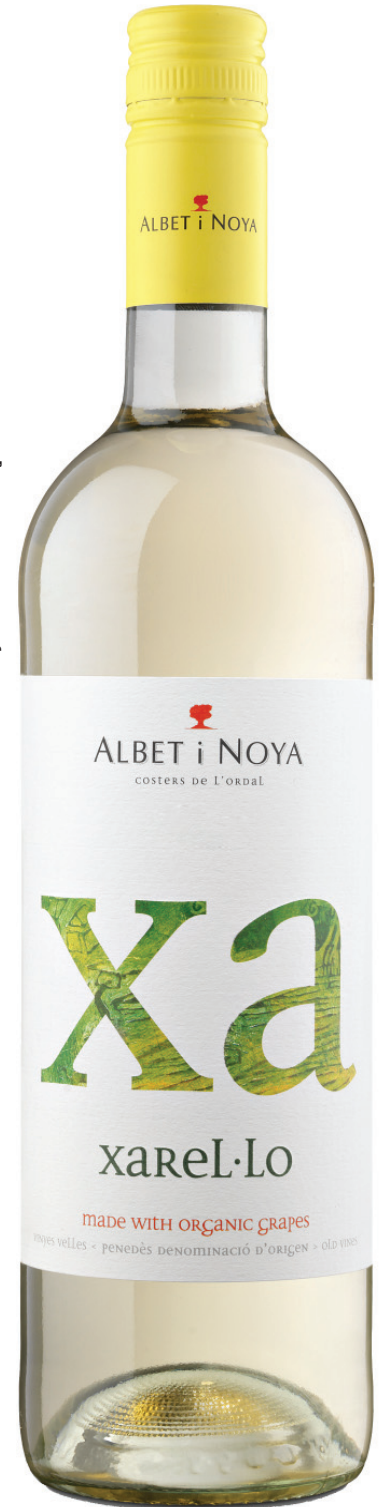
Region: Penedès, Catalonia, Spain  
Name: Can Mila, Can Vedrell, & Corral Cremat  
Training Method: Double royat  
Planting Density: 3000 vines/hectare  
Soil Composition: Clay & sand with calcareous stone, low in organic matter, permeable base with good moisture retention  
Elevation: 280 meters  
Exposure: West  
Practices: Organic, CCPAE certified

### Winemaking:

Harvest: Hand-harvested from late-August through mid-September  
Fermentation: Stainless steel tanks at 15°C over 21 days

### Technical Data:

Alcohol: 13.0%  
pH: 3.12  
Residual Sugar: 4.7 grams/liter  
Dry Extract: 22.8 grams/liter



IMPORTER  
OF THE YEAR  
2014

WINE ENTHUSIAST  
WINE STAR  
AWARDS

OPICI WINES  
25 De BOER DRIVE GLEN ROCK, NJ  
201.689.3256  
[WWW.OPICIWINES.COM](http://WWW.OPICIWINES.COM)



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