

Albet i Noya

During the phylloxera crisis, Joan Albet i Rovirosa arrived in the Penedès in 1903 to work the vineyards at the Can Vendrell de la Codina estate. For five generations, the Albet family, tenant farmers of Can Vendrell, have farmed, loved and watched over the vines that now produce the fruit for Albet i Noya. Albet i Noya has organically farmed wines since 1978, when a Danish wine company knocked on the family's door looking to find an organic wine grower in Penedès. The organically farmed vineyards have expanded with time to include plots in Lavern and Mediona and the cellar now features modern technology to handle the wine gently.

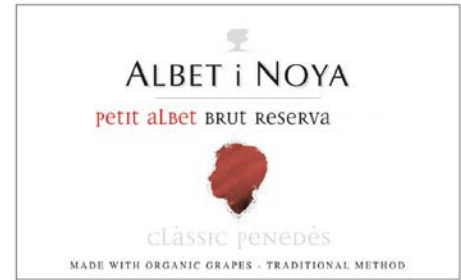


Most of the vineyards are located in the mountains of Ordal, arranged on terraces, slopes or in small plots that are farmed differently depending on the orientation, the hours of sunshine, the humidity and the altitude. Like all good vineyard soils, those of Can Vendrell are poor in organic matter, with variable contents of clay and sand on a limestone bed, a permeable soil but with a good moisture retention capacity. All vineyards include ground cover to aerate the soils and are maintained by adding green and organic fertilizers. Pest control is never treated with insecticides. An R&D project has been in the works to eliminate the use of copper completely and reduce the use of sulfur by 90% in the next few years.

Albet i Noya produces two lines of traditional method sparkling wines from the Penedès, neither of which are classified as Cava. The Petit Albet Rosé and Brut are fresh and youthful versions of “Clàssic Penedès” with the rosé being a Pinot Noir and Garnatxa blend and the brut being a traditional blend of Macabeo, Xarel·lo and Parellada. On the other hand is the *efecte* Brut Rosat and Brut Reserva. The Rosat is 100% Pinot Noir and the Brut Reserva includes a touch of Chardonnay along with the blend of the Macabeo, Xarel·lo and Parellada. The *efecte* wines are made from the fruit of the best vineyards and are held longer after the second fermentation complete than the Petit Albet wines.

Petit Albet

Brut Reserva



Varietal/Blend: Xarel·lo / Macabeu / Parellada
Farming Practices: certified organic
Elevation / Exposure: 250–350m / SW
Soil: calcareous clay
Vine Training: Royat with three wire levels and bush vines
Harvest Technique: by hand
Year Vines Were Planted: varied
Yeast: ambient for first fermentation / selected for second
Fermentation: spontaneous ferment for 26 days at 15°C / second traditional method fermentation
Maturation: 15 months in bottle
Sulfur: 90mg/L total
Vegan: yes
Alcohol: 12%
Acidity: pH 3.05 / TA 3.55g/L
RS: 8g/L
Fined: cold stabilized and clarified in bottle
Country: Spain
Region: Penedès
Subregion: Muntanyes d'Ordal
Vineyard: Can Vendrell, Can Milà, and Can Rovira

“A Clàssic Penedès all-rounder with the traditional blend of the Penedès: Macabeo, Xarel·lo and Parellada. Versatile with food, it will surely keep you company in your best moments.

Aromas of herbs and fresh flowers combined with a background of perfectly ripe white fruit. In the mouth, it is refreshing but at the same time has the complexity of a sparkling wine aged for 15 months.”

–Winemaker's Notes

orders@tedwardwines.com

212-233-1504