

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.

‘efecte’

Brut Reserva



Varietal/Blend: Xarel-lo / Chardonnay /
Macabeu / Parellada

Farming Practices: certified organic

Elevation / Exposure: 290m / SW

Soil: calcareous clay

Vine Training: Royat with three wire levels for
Chardonnay and Parellada / Xarel-lo and
Macabeu are bush vines

Harvest Technique: by hand

Year Vines Were Planted: 32 years on average
Yeast: ambient for first fermentation / selected
for second

Fermentation: spontaneous ferment for 26 days
at 15°C / second traditional method
fermentation

Maturation: 18–24 months in bottle

Sulfur: 90mg/L total

Vegan: yes

Alcohol: 12%

Acidity: pH 3.00 / TA 3.9 g/L

RS: 6g/L

Fined: cold stabilized and clarified in bottle

Country: Spain

Region: Penedès

Subregion: Muntanyes d’Ordal

Vineyard: Can Vendrell and Can Milà

“This Clàssic Penedès is made from Macabeu, Xarel-lo, Parellada and a touch of Chardonnay. A sparkling Brut full of consistency with the pleasant aromas of aging. Ideal to accompany any meal, canapés and appetizers.

Marked citrus and green apple aromas that combine perfectly with the hints of fine lees and baked apples from over 18 months of aging. On the palate, it is long and fresh with a well-integrated bubble.”

–Winemaker’s Notes