

Albet i Noya'Lignum' Blanc

THE FACTS

COUNTRY: Spain

REGION: Catalunya

APPELLATION: Penedes

WINEMAKING: Harvest & selection of grapes by hand.

Fermentation 1 mo. in stainless steel for the Sauv Blanc, 2 mos. in oak for Chard

ALCOHOL BY VOLUME: 12.5%

AGING: 2 months in oak barrels (Chardonnay only)

THE ADJECTIVES

OVERALL: Fresh & Intense

AROMAS / FLAVORS: Floral aromas, tropical fruits, a hint of oak

MOUTHFEEL: Complex & Rich

THE SELLING POINTS

Organic Catalanian wine that stands up to a variety of foods

PAIRINGS: Baked white fish, creamy soups, appetizers, seafood

