

Albet i Noya 'Curiosa' Rosé

THE FACTS

COUNTRY: Spain

REGION: Catalunya

APPELLATION: Penedes

CEPAGE: 50% Pinot Noir, 50% Syrah

WINEMAKING: Fermented for 25 days at 16 °C. Macerated for a few hours prior to fermentation. Cold stabilized and sterile filtered.

THE STORY

Albet i Noya represents five generations of the Albet family's legacy of organic viticulture on the Can Venderell estate in Penedès, Spain. Brothers Josep and Antoni now manage 80 hectares of organic vineyards where they have planted and introduced over 20 different grape varieties. Most of their vineyards are in the mountains of Ordal, where the altitude and soil rich in clay, sand and limestone create a unique terroir.

PHILOSOPHY: In 1978, at age 20, Josep Maria Albet i Noya introduced organic practices to the winery despite widespread skepticism. With unprecedented success, Albet i Noya became the first certified organic winery in Spain. His convictions and practices continue to inspire farmers throughout the region.

THE ADJECTIVES

OVERALL: Fresh & Fruity

AROMAS / FLAVORS: Red fruits, spices, balsamic, strawberry, blackberry, gooseberry

THE SELLING POINTS

Easy to drink, even easier to enjoy!

SUSTAINABILITY: Certified Organic, Vegan

PAIRINGS: Salmon, feta & spinach tart, niçoise salad, soft cheeses

