

Albet i Noya 'Curiosa' Rose

THE FACTS



COUNTRY: Spain

REGION: Catalunya

APPELLATION: Penedes

CEPAGE: 60% Pinot Noir, 40% Syrah

WINEMAKING: Maceration is performed for 24 hours with the skins after stripping. Subsequently, fermentation and aging for 5 months in vats is completed. After maturing, the wine proceeds to a light filtration and cold stabilization before bottling.

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: Rich & Fruity

AROMAS / FLAVORS: Red fruits, spices, balsamic, strawberries, blackberries, gooseberry

MOUTHFEEL: Balanced & Lively

THE SELLING POINTS

Organic Penedes Rosé!

SUSTAINABILITY: Certified Organic, Vegan

