

Albet i Noya 'Curios' Tempranillo

THE FACTS

COUNTRY: Spain

REGION: Catalunya

APPELLATION: Penedes

CEPAGE: 100% Tempranillo

WINEMAKING: Fermented and macerated for 5 days at 22°C, pumped over twice daily. Final fermentation at 18°C without the skins.

AGING: 4 months

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: Intense & powerful

AROMAS / FLAVORS: Red fruits, fleshy cherries, blackberries, floral notes of roses & violets.

MOUThFEEL: Fleshy & smooth

THE SELLING POINTS

Organic Tempranillo from a pioneer winery of the Penedes

SUSTAINABILITY: Certified Organic, Vegan

PAIRINGS: Lasagna, pizza, tomato-based sauces, BBQ

