

# 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

**AGING:** 2 months in oak barrels (Chardonnay only)

## 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 & 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

