

# Albet i Noya

## 3 Macabeus

100% Macabeu

Traditionally used as a blending grape in the sparkling wines of Northeastern Spain, Macabeu when vinified as a dry white is an absolute pleasure to drink. This effort by Albet i Noya is sourced from 3 different tiny estate-owned single-vineyards with vines nearly 50 years of age. Tiny yields, certified organic farming, and non-interventionist winemaking create a truly special bottle. Drink immediately and over the next 2-3 years.

### Tasting Notes:

White flowers, nutmeg, and fresh peach aromas inform the nose of this crisp, vibrant effort. Racy and vibrant on the palate with plenty of ripe green fruits, impeccable balance, and herbal complexity. This nicely proportioned wine has a clean, refreshing finish that lingers on and on. Pairs nicely with traditional Catalan seafood dishes featuring fresh olive oil and herbs.

### Vineyards:

Region: Costers d'Ordal, Penedes, Catalonia, Spain  
Vineyard Name: La Casilla, Les Tuies, El Pou de Pedra  
Year Planted: 1969  
Soil Composition: Calcareous Clay with high mineral and organic matter content  
Training Method: Gobelet – bush vines  
Planting density: 3,000 vines/hectare  
Elevation: 380 meters  
Exposure: Southwest  
Practices: Fully sustainable and certified organic

### Winemaking:

Harvest: Hand-harvested overnight in late-August  
Fermentation: After gentle pressing of newly harvested grapes, the wine is transferred to stainless steel tanks where a traditionally cool fermentation occurs. To preserve the freshness, minerality, and acidity no malolactic process is utilized. The wine rests on a portion of lees in tank for a few months before bottling and release.

### Technical Data:

Alcohol: 13.0%  
Acidity: 4.9 grams/L  
Residual Sugar: 3.6 grams/L  
pH: 3.15

### Production:

Total cases: 2,000  
Imported: 180



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