



# ALBET i NOYA

PIONEERS IN ORGANIC WINEMAKING



## efecte BRUT RESERVA

**Vintage**  
2014

**Grape Varieties**  
Xarel·lo, Chardonnay, Macabeu, Parellada..

**Winemaking**  
Manual harvest and selection. Fermented for 26 days at 15°C. Second fermentation following the "Champenoise" traditional method at 16°C. Cold stabilised and clarified in the bottle.

**Bottle Ageing**  
> 18 months.

**Disgorgement**  
The date of disgorgement is printed on the back label.

**Winemaker's notes**  
This sparkling wine has been made according to the traditional method. It was aged in our cellars at a constant 16°C, and clarified. It was also disgorged manually without freezing and the date of this operation is printed on the back label. It will be in its optimum condition for the following 18 months. We recommend serving it at 6°C..

### analytical data

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Alcohol content	12,5% vol.
Total acidity	3.7 g/l
Volatile acidity	0.2 g/l
PH	3.1
Pressure CO2	5.5
Residual sugar	6.5 g/l
Total SO2	72 mg/l

### VINEYARD data

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Vineyard name	Can Vendrell, Fondos, La Guixera, La Milana
Rootstock	var.
Vine density	2.8m x 1.2m
Vine age	Average of 32 years old.
Soil type	Calcareous clay.
Rainfall 2014	680 litres/m <sup>2</sup>
Trellis system	Royat with three wire levels and Bush Xarel·lo and Macabeu vines
Location	Costers de l'Ordal, Mediona
Altitude	290 metres
Gradient	3-8%
Orientation	South-West
Average production	7500 kg/ha
Treatments	According to the regulations governing <b>organic viticulture</b>