



# ALBET i NOYA

PIONEERS IN ORGANIC WINEMAKING



## LIGNUM BLANC

**Vintage**  
2016

**Grape Varieties**  
Chardonnay, Xarel·lo, Sauvignon Blanc, .

**Winemaking**  
Harvest and selection of the grapes by hand.  
Fermentation 1 month in stainless steel vats for the Sauvignon Blanc, and 2 months in oak barrels for the Chardonnay. It was lightly filtered before bottling.

**Ageing**  
2 months in oak barrels for the Chardonnay.

**Winemaker's notes**  
The grapes for this wine come from our estate in Costers de l'Ordal. The vineyards are over 300m above sea level, and are a selection of our oldest vines of Chardonnay and Sauvignon Blanc, growing in dry calcareous soils that have been organically farmed. .

### analytical data

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Alcohol content	13% vol.
Total acidity	3.45 g/l
Volatile acidity	0.26 g/l
PH	3.05
Residual sugar	3.9 g/l
Total SO2	102 mg/l

### vineyard data

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Vineyard name	Vinya Can Vendrell, Can Milà
Rootstock	99-R, R-110
Vine density	2.3m x 1.2m
Vine age	Vines planted in 1988 and 1995.
Soil type	Calcareous clayey soils with low levels of organic material.
Rainfall 2016	574 litres/m <sup>2</sup>
Trellis system	Royat with three wire levels
Location	Costers de l'Ordal
Altitude	300 metres
Gradient	10%
Orientation	South-West
Average production	6320 kg/ha
Treatments	According to the regulations governing <b>organic viticulture</b>