



ALBET i NOYA

PIONEERS IN ORGANIC WINEMAKING



LIGNUM NEGRE

Vintage
2014

Grape Varieties

Cabernet Sauvignon / Garnatxa negra / Merlot / Syrah / Ull de llebre.

Winemaking

Harvest and selection by hand. Fermented for 7 days at 26°C. Macerated for 12-14 days and two pumped overs per day. Not cold stabilised. It was lightly filtered before bottling.

Ageing

In 225L Allier oak barrels for 12 months. Subsequently aged in the bottle for 4 months prior to release..

Winemaker's notes

The grapes for this wine are from the highlands of the region, the result of a selection of old for the varieties Cabernet Sauvignon, Garnatxa and Merlot vines, found in dry soils over 350m above sea level. This wine can be enjoyed straight away, although it will evolve favourably in the coming years if stored between 10° and 15° C. We recommend serving it at 17° C..

analytical data

Alcohol content	14% vol.
Total Polyphenols	51
Total acidity	3.1 g/l
Volatile acidity	0.45 g/l
PH	3.55
Residual sugar	3.3 g/l
Total SO2	101 mg/l

VINEYARD data

Vineyard name	Els Fondos, Camp Eloi, Rera el Poste
Rootstock	SO4, 41-B
Vine density	2.8m x 1.2m
Vine age	Average age: 17 years old.
Soil type	Calcareous clayey soils with low levels of organic material.
Rainfall 2014	643 litres/m ²
Trellis system	Royat with three wire levels and Bush vines.
Location	Costers de l'Ordal
Altitude	320 metres
Gradient	5-8%
Orientation	South and South-West
Average production	5400 kg/ha
Treatments	According to the regulations governing organic viticulture