



ALBET i NOYA

PIONEERS IN ORGANIC WINEMAKING



petit albet BRUT

Vintage
2015

Grape Varieties
Xarel·lo, Macabeu, Parellada.

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

Bottle Ageing
> 15 months.

Disgorgement

The date of disgorgement is printed on the back label.

Winemaker's notes

This sparkling wine is the most classical because it has been made from the three traditional varieties (Macabeu, Xarel·lo and Parellada). It has been made according to the traditional method. It was aged in our cellar at a constant 16°C temperature, and clarified and disgorged manually with no freezing. It will be in its optimum condition for the 18 months following this process. We recommend serving it at 6°C.

analytical data

Alcohol content	12% vol.
Total acidity	3.55 g/l
Volatile acidity	0.2 g/l
PH	3.05
Pressure CO2	5.5
Residual sugar	8 g/l
Total SO2	90 mg/l

VINEYARD data

Vineyard name	Can Vendrell, Fondos, La Milana
Rootstock	varis
Vine density	2.8m x 1.2m
Vine age	Various.
Soil type	Calcareous clay.
Rainfall 2015	640 litres/m ²
Trellis system	Royat with three wire levels and Bush vines
Location	Costers de l'Ordal
Altitude	290 metres
Gradient	2%
Orientation	South-West
Average production	7500 kg/ha
Treatments	According to the regulations governing organic viticulture