

CURIÓS ULL de LLeBRE 2021

This was the first organic wine we made at Albet i Noya. It was 1979 and we've never stopped making it since then. Why would that be?

Be curious and try this young 100% Ull de Llebre red.

Intense deep red with violet hints, this is one of the most attractive wines we produce. It has a powerful aroma of red fruit, fleshy cherries with floral notes of roses and blackberries. In the mouth it is tasty, fleshy, with light acidity and smooth tannins.

oenological data

Varieties

Ull de Llebre (Tempranillo)

Winemaking

Fermented and macerated for 5 days at 22°C, pumped over twice daily. Final fermentation at 18°C without the skins to balance structure and freshness. Part of the grapes fermented using carbonic maceration. It was cold stabilised and lightly filtered before bottling.

Ageing

In deposits (4 months) and in bottle

analytical data

Alcohol content: 14% vol.

Total polyphenols: 52

Total acidity (sulfuric): 3.3 g/l

Volatile acidity: 0.17 g/l

PH: 3.66

Residual sugar: 0.5 g/l

Total SO₂: 60 mg/l

VINEYARD data

Vine age: Planted in 1977

Soil type: Calcareous clay soils with low levels of organic material

Treatments: According to the regulations governing organic viticulture



Reserva Martí 2017

The finest selection of our Cabernet and Ull de Llebre vineyards from Can Vendrell with Syrah from Can Simó and Merlot from Can Milà, chasing the chimera of making the perfect wine. Reserva Martí is our finest wine for laying down. Two years in new French oak barrels from the finest barrel makers in the world and four years repose in the bottle are the foundations of a process that will bring it gradually to its peak, ready to be served.

A wine with character and fine aromas from its ageing. Hints of crushed and preserved fruit, creamy oak, fine cacao and aromatic coffee with mineral and balsamic notes. In the mouth it is full-bodied, well structured with ripe tannins and a long finish.

oenological data

Varieties

Cabernet Sauvignon, Ull de Llebre, Syrah

Winemaking

Harvest and selection of the grapes by hand. Cold maceration before fermentation during 4 days, and fermentation with skins for 6-8 days. Not clarified nor cold stabilised. It was lightly filtered.

Ageing

Two years in new 225L French oak barrels and three years in the bottle

analytical data

Alcohol content: 14% vol.

Total polyphenols: 56

Total acidity (sulfuric): 4 g/l

Volatile acidity: 0.57 g/l

PH: 3.39

Residual sugar: 0 g/l

Total SO₂: 68 mg/l

VINEYARD data

Vineyard name: Cabernet del Cafeter, Cal Simon, Can Milà

Rootstock: 140 Ruggieri, Richter-110

Vine density: 2.8m x 1.2m

Vine age: Average of 30 years old

Soil type: Calcareous clay soils with low levels of organic material

Rainfall 2017: 464 litres/m²

Trellis system: Royat with three wire levels

Location: Muntanyes d'Ordal & Costers de l'Anoia

Altitude: 300-350m

Gradient: 5-12%

Orientation: West & South

Average yield: 4720 kg/ha

Treatments: According to the regulations governing organic viticulture

