

Dolç Adrià 2016 Albet i Noya - 50 cl.

Dolç Adrià is named after Josep Maria's nephew and Reserva Marti after his own eldest son.



Vinification

Late harvest (December), low yield (300g per plant) and 2 years of ageing in French oak barrels.



Storage potential

Drink as from : 2018
Best moment : 2023-2028
Until : 2030



To serve

Serve at 14°C in a wide glass.



Trial analysis

The sugar content of this sweet wine comes from the grape. A product of modern oenology, it is neither over-oxidized, dried out or fortified. Delicious structure, rich and vinous. Its tannins are very well-integrated.

Description domain

One of Spain's greatest wine success stories. The pioneer of Spanish organic wines is now one of Catalonia's largest estate. Its range is perfectly balanced, with top cuvées and outstanding sparkling wines.



Wine style:

Sweet red wine, light



Assembly

Garnatxa (100%)



Region:

Catalunya



Appellation:

D.O. Penedès



Wine estate:

Albet i Noya



Biological