

Lignum Blanc 2023 Albet i Noya - 75 cl.

The proof of Albet i Noya's technical know-how. The barrel-fermented Chardonnay brings roundness, the sauvignon brings its acidity and minerality, the local Xarello adds a hint of freshness. This gastronomy wine is closed under screw cap since 2009.



Vinification

The Chardonnay is fermented, then aged for 3 months in French oak barrels. The Sauvignon and the Xarello are vinified in stainless steel tanks.



Storage potential

Drink as from : 2024
Best moment : 2024-2025
Until : 2027



To serve

Chilled (12°C)



Trial analysis

Pale yellow colour. On the nose, one can discern the floral and buttery notes from the Chardonnay, which give the wine its backbone, but also the liveliness and minerality of the Sauvignon. On the palate, a perfect place between roundness and vivacity. Nice finish. Well done!

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:

Mediterranean, fresh gourmet wine



Assembly

Chardonnay (35%), Xarel.lo (35%), Sauvignon blanc (30%)



Region:

Catalunya



Appellation:

D.O. Penedès



Wine estate:

Albet i Noya



Biological



Vegan