

Clàssic Penedès Brut Reserva 21 2018 Albet i Noya - 150 cl. (Magnum)



Probably the best Cava of this house and one of the best of Spain. Mainly Chardonnay with a little Parellada. This cuvée was first made at the turn of the 21st century, hence the name Reserva 21. Very classy!



Vinification

Traditional method (second fermentation in bottle), 24 months sur lattes, dosage 7.5 g/litre.



To serve

Serve chilled (8°C) in a flûte or a white wine glass.



Wine style:

Powerful and mineral



Assembly

Chardonnay (57%), Parellada (43%)



Region:

Catalunya



Appellation:

Clàssic Penedès



Wine estate:

Albet i Noya



Trial analysis

A lot of character. The creamy effervescence of the Chardonnay is very seductive and makes one think of a great Champagne. Remarkably fresh and lively, but also rich and opulent on the mid palate. This freshness gives the whole a perfect balance. It will be a good companion for a whole meal.

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.



Biological



Biodynamic



Vegan