

Lignum Negre 2021 Albet i Noya - 75 cl.

Harmonious blend of local grapes like Grenache and Tempranillo, and French grapes like Cabernet Sauvignon and Merlot. The grapes come from upper-slope blocks of vines in the dry section of Penedès. Lignum means wood or barrel in latin.



Vinification

11 months in Allier oak barrels.



Storage potential

Drink as from : 2024

Best moment : 2024-2027

Until : 2028



To serve

Serve at 16°C after decanting (air least during the first 3 years).



Trial analysis

Cherry red colour. Red fruit also on the palate, with a hint of Mediterranean spices. A perfect balance between fruit and acidity on the palate. A perfect match for grilled red meats.

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, fruity and mineral



Assembly

Garnatxa (40%), Cabernet Sauvignon (30%), Merlot (30%)



Region:

Catalunya



Appellation:

D.O. Penedès



Wine estate:

Albet i Noya



Biological