

Reserva Martí 2017 Albet i Noya - 75 cl.

In 1994, after 15 years of work on mono-varietal wines, Albet i Noya launched this first blend, made out of 25 year-old vines (and more).



Vinification

24 months in French oak barrels.



Storage potential

Drink as from: 2023

Best moment: 2029-2032

Until: 2036



To serve

Serve at 16 to 18°C, in a large glass, after 2 hours of decanting.



Trial analysis

Dark red color. Intense red and black fruit aromas, mingled with Mediterranean spices, licorice, chocolate and clover. Rich and well-balanced, with soft, round tannines. A complex and very persistent finish. This wine is at the top of its DO.

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, powerful and mineral



Assembly

Cabernet Sauvignon (55%), Merlot (30%), Syrah (10%), Tempranillo (5%)



Region:

Catalunya



Appellation:

D.O. Penedès



Wine estate:

Albet i Noya



Biological



Vegan