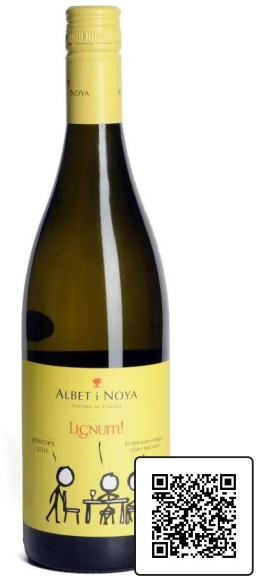
La Buena Vida.be
VINOS DE VITICULTOR

La Buena Vida
The Reference for wines from Spain

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Lignum Blanc 2015
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
4 years.

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!

Assembly
Chardonnay (45%), Sauvignon blanc (45%), Xarel.lo (10%)

Region:
Catalunya

Appellation:
D.O. Penedès

Wine estate:
Albet i Noya

Biological

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.