

CAN VENDRELL BARRICA TINTO

Vintage: 2004
Appellation: Penedès, Spain
Varietals: 54% Cabernet Sauvignon
33% Garnatxa (Grenache)
13% Cariyena (Carignan)
Alcohol: 13.4% **Residual Sugar:** 0.75 g/ L
Sulfites: 64 ppm
Winemaker: Josep M. Albet i Noya

Organic Certificate: Grapes and facilities have been certified by USDA Accredited Consell Català de la Producció Agrària Ecològica and are compliant with the National Organic Program (NOP) of the USDA.



Viticulture: The end of the summer is harvest time: an intense period of work which lasts to the middle of October when the grapes are picked with gentle care from dawn to dusk. The hand-harvested grapes—no harvesting machines at Albet i Noya—are taken in small panniers to a narrow, shallow trailer ensuring that the fruit arrives safely with no danger of crushing. At the cellar, the aromatic cargo is loaded into the stainless steel chute which will take the grapes with its infinite spiral down to the cellar where they will be immersed in a lengthy process which will end only when the alchemy has transformed the grapes into wine. Estate Bottled.

Notes: Aged in French oak barrels. Complex aromas of herbs, sun baked herbs and ripe strawberry notes emerge with undertones of lavender, black pepper and roasted nuts. Pairing suggestions: grilled meats, hearty stews and oven roasted potatoes with rosemary.

Accolades: **Bronze Medal**—2008 San Francisco International Wine Competition



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