

# CAN VENDRELL

## Cava Brut

**Appellation:** Penedès, Spain

**Varietals:** 35% Xarello  
35% Parellada  
30% Macabeu

**Alcohol:** 12%      **Sulfites:** 80 ppm

**Residual Sugar:** 6 g/L

**Winemaker:** Josep M. Albet i Noya

**Organic  
Certificate:**

Grapes and facilities have been certified by USDA Accredited Consell Català de la Producció Agrària Ecològica (Spain) and 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:** Floral and citrus nuances on the nose. The palate is lively and fresh with notes of creamy lemon and peach accented by a nutty and yeasty expression on the finish. Pairing suggestions: Quiche Florentine, smoked salmon, sushi, wedding toasts!

**Accolades:** **87 Points**— Wine Enthusiast, November 2009  
**90 points**— Wine and Spirits, August 2005  
**Gold Medal**—Denver International Wine Fest, September 2010



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