



Albet i Noya

2022 Les Timbes

Spain



Type:	Red Still Wine
Ingredients:	60% Garnacha negra and 40% Tempranillo
Region:	Muntanyes d'Ordal, Penedès
Vineyard:	Feixes Pepito Puente (2001) and Capellades (1995)
Vineyard Size:	2,54 h
Farming Methods:	Manual harvest
Total Production:	5000
Soil:	Loam-clay calcareous soils with good water retention
Climate:	Mediterranean climate with warm dry summers, cool nights, and Ordal Mountains' moderation. Annual rainfall 500mm, mostly spring and autumn.
Fermentation:	Hand-harvested and grape-by-grape selection at the sorting table. Cold fermentation and maceration for 6 days, followed by 12 months of aging in second and third-year French oak barrels.
Winemaker:	Marga Torres and Martí Albet
Elevage:	Aging in 2nd and 3rd year French oak during 12 months
Fining/Filtration:	Light filtration before bottling

Made with Organic Grapes	Vegan	Sustainable
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Acidity	5,91 g/L	ABV	13.50%	Sizes	750ml
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ABOUT THIS BOTTLE

Les Timbes is an organic Mediterranean red from Albet i Noya, the first organic winery in Spain. This blend of Garnacha and Tempranillo grows in the Ordal Mountains, a higher-elevation sub-region of Penedès with shallower loam-clay limestone soils surrounded by forest. Hand-harvested grapes are cold-fermented and aged in French oak to enhance elegance and preserve bright fruit. The wine offers aromas of ripe berries, sweet spices, and cocoa, with a juicy, balanced palate and fresh acidity. Certified organic and estate-grown. Combines two emblematic Mediterranean varieties for complexity and approachability. Aged gently in used French oak for refinement without overwhelming the fruit. Versatile pairing: lamb ribs, duck breast, game stews, aged cheeses, dark chocolate.