



ACÚSTIC BLANC

2021 Acústic Celler

Grapes Garnacha Blanco, Macabeu

Colour White

Origin Spain, Catalunya

ABV 14%

Tasting notes

Firm fruit with the spine of the appellation. Really interesting. Great structure. Not fat at all. QGV Drinking range: 2023 - 2026 Rating: 16.5

Jancis Robinson OBE MW - www.JancisRobinson.com (Oct 2023)

Albert's Acoustic blanc is always a textural masterpiece, with its quince, pear and honey notes, it has quite a rich textural feel in the mouth, but is always balanced with a delicious ripe acidity. 30% is fermented in new French oak barrels at low temperature and 70% in stainless steel for 4 weeks at very low temperature to preserve the fresh clean fruit notes. 93% Garnatxa Blanca which gives it structure and character, structure and an ability to age, 5% Macabeu which gives it finesse and fruitiness, 1% Pansal which gives structure and ageing ability and 1% Garnatxa Roja (Garnatxa Gris) which gives it exotic aromas and freshness. L&S (Jan 2023)

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These exciting wines, from very old vines in the DO of Montsant (a 'doughnut-like' ring of land that encircles Priorat on all sides) is the project of Albert Jané Ubeda. Unlike Priorat's famous slate soils Montsant has a mixture of terroirs with more clay, sand and slate vineyards. Planted with Garnatxa (Garnacha) and Samso (Cariñena).

Albert is like an obsessive collector when it comes to prospecting new vineyards, even if he comes across a small parcel of old bush vines he just has to have it and this patchwork of sites add so much complexity and intensity to his wines. All the vines are between 30 and 105 years old, in harsh and stony soils of sand stones and clay.

Albert's philosophy is to create wines that express and bring back to life the traditional way of making wines here. He is all about authenticity and says his job is to look after the vines - he makes his wine in the vineyards not the cellar. It is the vines and the terroir that are the magic here for Albert and his mission is to bottle it!

Working organically since his first vintage in 2004, all the grapes are hand-picked. Vinification is traditional (small wooden press), there is a very prudent use of oak 'a good barrel is a barrel you cannot taste' says Albert, it should 'help the wine express itself not actually add its own mark to the juice'. All wines are then bottled without fining or filtration, making them the most exciting and expressive wines we have tasted from this upcoming region.

Albert also has exciting wine projects in Priorat with Ritme Cellar (<https://www.leaandsandeman.co.uk/wine-producer/Ritme-Cellar-2419-04.html>) and

Autocton Cellar (<http://www.leaandsandeman.co.uk/wine-producer/Autocton-Cellar-2045-04.html>).

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