



Lagar de Costa Calabobos 2018

Type: White Wine

Appellation: D.O. Rias Baixas (Subzone Salnes)

Varieties: 100% Albariño

Alcohol: 13,50% Vol.

Bottle: Burgundy bottle 75cl. & 150cl.

VINEYARD/TERROIR

Average age: 30 years

Location: Cambados (Salnes).

Altitude: 0-50 meters

Yield of production: 10.000 kgs/ha.

WINE MAKING

Harvest: Manual Harvest in 15 kgs cases.

Fermentation: Stainless steel tanks.

Malolactic: No Malolactic.

Aging: Concrete eggs for 12 months.

TASTING NOTES:

Intense lemon green color, clean and bright. Medium high intensity on the nose, with notes of aromatic herbs, anise, white flowers, ripe citrics and minerality. In the mouth the wine is fresh with great acidity with floral aromas, in the after taste we get some white fruits and citrics again. Elegant bitterness which invites you to drink again. Complex wine very well balanced and long thanks to the aging in the bottle.

FOOD PAIRING: Seafood, grill fish, rice and pasta.

INTERNATIONAL PRESS:

Rober Parker: 92 (2018) - 92 (2016)

James Suckling: 93 (2016) - 93 (2015)

Consumption Temperature: 10-12°C

