



# Lagar de Costa 2021

**Type:** White Wine

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

**Varieties:** 100% Albariño

**Alcohol:** 13,00% 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:** Under the lees for 3-4 months.

## TASTING NOTES:

Straw yellow color, with a slightly green hues, clean and bright, smooth carbonic. Medium-high intensity, aromatic herbs, some light balsamic touches, citrus, mandarin, grapefruit, white flowers, stone fruits, apricot, mineral, dry stone. Very fresh mouth with good acidity, richness, fruity, intense, fat and well balanced

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

## INTERNATIONAL PRESS:

Rober Parker: 91 (2020) - 91 (2019)

James Suckling: 92 (2020) - 92 (2020)



Consumption Temperature: 10-12°C