



Lagar de Costa 2021

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: 50-100 years

Location: Cambados (Salnes).

Altitude: 0-50 meters

Yield of production: 7.000 kgs/ha.

WINE MAKING

Harvest: Manual Harvest in 15 kgs cases.

Fermentation: Stainless steel tanks.

Malolactic: No Malolactic.

Aging: Under the lees for 6 months.

TASTING NOTES:

Straw yellow color with greenish hints, clean and bright. In the mouth we find médium to high intensity and aromas of grapefruit, lime, stone, seaweed and balsamic such as eucaliptus remembering to Galician forest. Very fresh mouth, with amazing acidity and Little bitterness that invites to drink again, very mineral, iodine, floral, and fine lees in the after taste.

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

INTERNATIONAL PRESS:

Rober Parker: 93 (2018) - 92 (2016)

James Suckling: 92 (2016)

Gourmets: 96 (2018)

Consumption Temperature: 10-12°C

