



Lagar de Costa Tradición 2018

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: 12 months in a 2.500 Liters French foudre.

TASTING NOTES:

Straw yellow color with greenish tones and golden hints, clean and bright. Medium to high intensity in the mouth, aromas of herbs such as laurel, slightly spiced, ripe stone fruits like mirabelles, dried apricots, we can also find dry fruits such as nuts and hazelnuts, fine toasted and smoked flavors, very elegant. In the mouth is fat and fresh, ripe fruit and dried flowers in the after taste, very good balance, good acidity and very long.

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

INTERNATIONAL PRESS:

Rober Parker: 91 (2017)

James Suckling: 90 (2017)

Consumption Temperature: 10-12°C

