



L. de Costa Viva La Vida 2018

Type: Red Wine

Appellation: No DO

Varieties: 100% Espadeiro

Alcohol: 12,00% Vol.

Bottle: Burgundy bottle 75cl.

VINEYARD/TERROIR

Average age: 30-200 years

Location: Cambados (Salnes).

Altitude: 0-50 meters

Yield of production: 6.000 kgs/ha.

WINE MAKING

Harvest: Manual Harvest in 15 kgs cases.

Fermentation: Open barrels.

Malolactic: In French used barrels.

Aging: 8 months in French used barrels.

TASTING NOTES:

Cherry red color with medium layer, in the nose we get some red fruit aromas such as blackberries and blueberries, some fresh grass, coffee and minerality coming from the granitic soils. The freshness dominates the mouth thanks to the Atlantic character of this wine, with excellent acidity, in the aftertaste we can get some flowers like violets and of course the red fruits of the nose.

FOOD PAIRING: Appetizers, pasta, red & white meat, grilled, barbecues.

INTERNATIONAL PRESS:

Rober Parker: 91 (2018)

James Suckling: 91 (2017)

Consumption Temperature: 14°C

