



# ALBARIÑO

Rias Baixas, Spain  
Lagar de Costa



[www.lagardecosta.com](http://www.lagardecosta.com)

## Method & Production

The average age of vines is 30 years. Alcoholic fermentation at low temperatures in stainless steel tanks, 3 months of maturation on the lees, the wine is then bottled and released in the spring of the following year.

## Tasting Notes

Pale lemon green. Intense aromas of the Albariño grape, backed by citric, herbal and floral tones of excellent intensity. Crisp, clean and fresh, considerable acidity, well-balanced. On the palate, notes of fresh green apple and pear, citric fruits, as well as herbal notes. Pleasant, silky texture, medium-bodied with minerality expressed on the finish.

## Food Matching

Quite versatile, given the acidity and fruit character of the wine: on its own in the summer! With fish and shellfish, aperitif, fruits, salads and fresh entrees.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
<b>White Wine</b>										
LA0124	Albariño		2024	13.0%	Cork	12x0.75lt	No	No	Yes	No