



ALBARIÑO

Rias Baixas, Spain

Lagar de Costa



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
White Wine										
LA0124	Albariño		2024	13.0%	Cork	12x0.75lt	No	No	Yes	No