



## 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      |