


# 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 |
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| **White Wine** | | | | | | | | | | |
| LA0125 | Albariño | | 2026 | 13.0% | Cork | 12x0.75lt | No | No | Yes | No |