



## ALBARIÑO TRADICIÓN

Rias Baixas, Spain

Lagar de Costa



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

### Method & Production

The Albarino grapes are carefully selected, picked, and de-stemmed. Cold stabilization for 48 hours. Fermentation in stainless steel for 15-20 days at a controlled temperature of between 16-18°C. Sur lees aging: 6 months. Ageing in a Foudre 2.500 litres of French oak.

### Tasting Notes

Straw yellow color with greenish tones and golden hints. Intense, herbal, slightly spiced, ripe stone fruits and dried apricots. Fresh and clean with bright acidity, a rounded mouthfeel, and a very long finish.

### Food Matching

A wine that pairs brilliantly well with seafood dishes, Paella, grilled fish, sea urchins...

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
<b>White Wine</b>										
LA0221	Albariño Tradición		2021	13.5%	Cork	6x0.75lt	No	No	Yes	No