



## ALBARIÑO NATURAL

Rias Baixas, Spain

Lagar de Costa



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

### Method & Production

Lagar de Costa only produces wines from grapes from right next to the sea in Viña becerreira. The Albariño grapes are carefully harvested by hand. The must/wine spends 30 days in contact with the skins, during which time it goes through spontaneous fermentation using wild yeasts in stainless steel. No stirring of the lees occurs pre – during or post fermentation. 6 months ageing on the lees in 500 L barrels before bottling for 3 months and then its ready for release. The wine is made using minimal intervention, it is unfiltered, unfined and sulphite free.

### Tasting Notes

Golden in colour. A 0-sulfur dosage natural wine that nonetheless offers varietal tipicity. The nose is a complex sum of green and citric fruits, backed with hints of fennel and grass. The palate is clean and crisp, where the fruit character is joined by a marked mineral salinity.

### Food Matching

Lighter fish dishes and grilled vegetables, chesse salads, and sushi.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
<b>White Wine</b>										
LA0824	Albariño Natural		2024	12.5%	Cork	12x0.75lt	No	No	Yes	Yes