



ALBARIÑO NATURAL

Rias Baixas, Spain

Lagar de Costa



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, unfinned 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
White Wine										
LA0824	Albariño Natural		2024	12.5%	Cork	12x0.75lt	No	No	Yes	Yes