

ALBARIÑO NATURAL

Rias Baixas, Spain

Lagar de Costa

www.lagardecosta.com

Method & Production

Made from 100% Albariño, the juice spends 22 days in contact the skins, in order to extract maximum flavour and give texture to the wine. During this time it spontaneously ferments using wild yeasts. When fermentation is over the wine is aged for 6 months in stainless steel, before bottling for 3 months and then released. The wine is left 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
White Wine										
LA0825	Albariño Natural		2025	13%	Cork	12x0.75lt	No	No	Yes	Yes