



ALBARIÑO TRADICIÓN

Rias Baixas, Spain

Lagar de Costa

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
White Wine										
LA0218	Albariño Tradición	Albariño	2018	13.5%	Cork	6X0.75lt	No	No	No	No