



## ALBARIÑO 'REGO DO SOL'

Rias Baixas, Spain

Lagar de Costa

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

### Method & Production

Lagar de Costa only produces wines from summer-grown grapes from right next to the sea in Viña becerreira. Cold maceration for 2 days. Rego do Sol spends 4 days in contact with the skins, during which time it goes through spontaneous ferment using wild yeasts. No stirring of the lees occurs pre- or post fermentation. It ages in stainless steel before its ready for release. The wine is made using minimal intervention and sulphite free.

### Tasting Notes

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

This medium-bodied Albariño accompanies rather than dominates, making it a food-friendly companion for many dishes. Pairs well with salty dishes, fowl and most appetisers and tapas-style dishes, but shines best when paired with shellfish and fish in general.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan
<b>White Wine</b>									
LA0819	Albariño 'Rego do Sol'	Albariño	2019	13.0%	Cork	6X0.75lt	No	No	No