



ALBARIÑO 'REGO DO SOL' (AVAILABLE FROM APRIL 2021)

Rias Baixas, Spain

Lagar de Costa

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 15-20 days in contact with the skins, during which time it goes through spontaneous ferment using wild yeasts. No stirring of the lees occurs pre - during or post fermentation. 3 months ageing on the lees in stainless steel 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

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	Natural
White Wine										
LA0820	Albariño 'Rego do Sol' (available from April 2021)	Albariño	2020	13.0%	Cork	6X0.75lt	No	No	No	Yes