



# ALBARIÑO NATURAL

Rias Baixas, Spain  
Lagar de Costa



[www.lagardecosta.com](http://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 minimul intervention, it is 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 |                  |               |         |         |              |           |         |            |       |         |
| LA0823     | Albariño Natural | Albariño      | 2023    | 12.5%   | Cork         | 12X0.75lt | No      | No         | Yes   | Yes     |