

LC
lagar de Costa
vino albariño

TRADICION

Wine

Name: Lagar de Costa, TRADICION

Winery: Lagar de Costa

D.O.: Rías Baixas

Variety: 100% albariño

Type: white wine

Area: Salnés Valley

Grape selection: at vineyard and winery

De-stemming

Stabilization: cold, static stabilization during 48 hours

Production: 2500 litres

Alcoholic fermentation: 15-20 days at 16-18°C

Malolactic fermentation: No

Sur lees aging: 6 months

Wood aging: yes, in a Foudre 2500 litres French oak

Number of foudres: 1

Bottle aging: 6 months (minimum)

Annual production: 3000 bottles

Market launch: following December

Cork type: natural 49x29 mm

Bottle type: Bourgogne 75 cl y 1.5 cl

Serving temperature: 10-12°C



Vineyard

Extension of owned vineyards: 5 Ha

Plots: 9

Conduction system: trained vines

Vine's average age: 40 years

Vineyard orientation: Southwest

Climate: Atlantic climate with mild temperatures throughout the year (15°C approx.) and heavy rainfall

Soil: granite soil with good drainage

Tasting

TRADICION 2018

Straw yellow, with greenish tones, and golden reflections, clean and bright. Medium intensity, aromatic herbs, laurel, slightly spiced, ripe stone fruits, mirabelles, dried apricots, nuts, hazelnut, almond, fine toasted and smoked, elegant. Fatty, fresh, ripe fruit, dried flowers, creamy.

Very fresh mouth with good acidity, richness, fruity, intense, fat and well balanced

Awards

91 Robert Parker 2020 Wine Advocate Magazine

93 Points Gourmets Guide 2020

