

LC

lagar de Costa
vino albariño

Lagar de Costa

Wine

Name: Lagar de Costa

Winery: Lagar de Costa

D.O.: Rías Baixas

Variety: 100% Albariño

Type: White wine

Area: Salnés Valley

Grape selection: at vineyard and winery

Production: Aged in stainless steel tanks

De-stemming

Stabilization: Cold, static stabilization

during 48 hours

Alcoholic fermentation: 15-20 days at

16-18 °C

Malolatic fermentation:

Sur lees aging: 3 months

Wood aging: No

Bottle aging: Minimum 2 months

Annual production: 40.000 l.

Marker launch: Spring

Cork type: Technical cork 45x29 mm

Bottle type: Bordeaux bottle 75 cl y 1.5 cl

Temperature serving: 10-12 °C



Vineyards

Extension of owned vineyards: 5 Ha

Plots: 13

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

Lagar de Costa 2021

Straw yellow color, with a slightly green notes, clean and bright, smooth carbonic.

Medium-high intensity, aromatic herbs, some light balsamic touches, citrus, mandarin, grapefruit, white flowers, stone fruits, apricot, mineral, dry stone.

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

Awards

90 Robert Parker 2020 Wine Advocate Magazine

91 James Suckling 5-11 october 2020

95 Gourmets Guide 2020

91 Peñin Guide 2020



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