

LC
lagar de Costa
vino albariño

Maio

Wine

Name: Maio⁵
Winery: Lagar de Costa
D.O.: Rías Baixas
Variety: 100% Albariño
Type: White wine
Area: Salnés Valley
Grape selection: At vineyard and winery
Production: Stainless steel tanks
De-stemming
Stabilization: Cold, static stabilization during 48 hours
Alcoholic fermentation: 15-20 days at 16-18°C
Malolactic fermentation: No
Sur lees aging: 6 months
Wood aging: No
Bottle aging: 6 months (minimum)
Annual production: 3,000 bottles
Market launch: 2 years after its production
Cork type: Natural 49x29 mm
Bottle type: Bourgogne 75cl y 1.5cl
Serving temperature: 10-12°C



Vineyard

Extension of owned vineyards: 1 Ha
Plots: 2
Conduction system: trained vines
Vine's average age: 100 years
Vineyard orientation: Southwest
Climate: Atlantic climate with mild temperatures throughout the year (15°C approx.) and lots of rain
Soil: ranite soil with good drainage

Tasting

Maio 2020

Straw yellow, medium greenish color, clean and bright, medium intensity, grapefruit, lime, mineral, stone, seaweed, sea, Galician forest. Fresh mouth, with a linear acidity that invites to drink, very mineral, iodine, floral, and fine lees.

Awards

92 Robert Parker 2020. Wine Advocate Magazine
93 Peñin Guide 2020
94 Gourmets Guide 2020
94 Tim Atkin MW (Rías Baixas Top 100 2022-Cosecha 2018)

