

VIVA LA VID-A

Wine

Name: Viva la Vid—a

Winery: Lagar de Costa

Variety: 100% espadeiro

Type: Red Wine

Area: Salnés Valley

Grape selection: at vineyard and winery

Production: fermented and ageing in a french barrels

De-stemming

Alcoholic fermentation: yes

Malolactic fermentation: yes

Sur lees aging: -

Wood aging: 8 months

Botting: no clarifying and no filtering

Bottle aging: minimum 6 months

Annual production: 450 l.

Marker launch: in summer

Cork type: Natural 49x29 mm

Bottle type: Borgouandy 75 cl

Temperature serving: 16°C



Vineyard

Extension of vineyard: 1 Ha

Conduction system: trained wines

Vine's average age: 30-200 years ago

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

Viva la Vid—a 2018

Medium cherry red, with a violet rim. Medium intensity on the nose of forest berries (blackberry and black cherry), forest floor, coffee and minerality. Freshness dominates the attack thanks to the Atlantic character of this wine, with excellent acidity, hints of flowers, and great balance.

Awards

89 Wine Advocate. Review de Luis Gutierrez 11 June 2020.

91 James Suckling 5-11 October 2020

89 Guía Peñín 2022. Vintage 2018

91 Tim Atkin MW (Rías Baixas Top 100 2022- Vintage 2018

