

LAGAR DE CERVERA

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- Alcohol content: 12.5% Vol.
- Total Acidity: 6.70 g/l (tartaric acid)
- Volatile Acidity: 0.38 g/l (acetic acid)
- Dry extract: 21.8 g/l

➤ Serving temperature: 10-12 °C

➤ Available in:



75 cl 37.5 cl

VINTAGE

At the start of the growing cycle, there was a delay of about 10 days compared to a normal year. A wet, cold spring gave way to a hot, dry summer, with some days recording unusually high temperatures for the region. These conditions ensured perfect grape ripening. Good weather in September allowed for a long, unhurried and smooth vintage, with clusters in good health.

GRAPES

100% Albariño grapes from our vineyards in O Rosal and Cambados (D.O. Rias Baixas).

VINIFICATION

After manual harvesting during the second half of September, the grapes were placed in 20 kg tubs and taken in refrigerated transport to the winery. The best clusters coming out of the sorting table were destemmed and the grapes macerated for 10 hours. They were then gently pressed at 10 °C in an inert atmosphere to prevent oxidation. After decanting, the clean must underwent alcoholic fermentation with the temperature kept at 15 °C. Due to the characteristics of this harvest, 10% of tanks underwent malolactic fermentation. After the first racking and until bottling, the wine was kept in contact with fine lees, with periodic punch downs to achieve greater density and complexity.

TASTING NOTES

Yellow with green hues; clean and bright. This wine particularly stands out for its great aromatic intensity, with marked hints of stone fruit (peaches) and white fruit (ripe apples and quinces) against a citrus background of lemon tree leaves. Big, flavoursome and fresh in the mouth, with a well-integrated acidity. Fruity and particularly persistent finish.

PAIRING SUGGESTIONS

Perfect to enjoy with any appetiser. It is the ideal companion to seafood and fish, as well as salads, fish rice dishes, fowl, and fresh cheese. Ideal in combination with Asian dishes, for example, with sushi or sashimi.

February 2017