

RÍAS BAIXAS DENOMINACIÓN DE ORIXE

LAGAR DE CERVERA

ALBARIÑO

VARIETAL, FRESH, ELEGANT, AND CAPTIVATING

"In a very demanding year in terms of climate, this new harvest exemplifies how efforts and honesty starting at the vineyard can reach the glass. An Albariño faithful to its style, showing us the way towards sustainability with constant quality improvement."

Ángel Suárez (Winemaker at Lagar de Fornelos)



Albariño (100%)



All grapes come from our plots in the subzones of O Rosal and O Salnés (Pontevedra).



Acidic and sandy textured soil, with a high presence of schist in O Rosal and decomposed granite in O Salnés.

HARVESTING

One of the earliest in recent years, starting on August 31st in the Silvosa estate (O Rosal) and on September 8th in the northernmost vineyard, Viñadeiro (O Salnés). First cluster selection and manual harvesting, quickly transported in small boxes to the refrigerated facilities at the winery. Then, they were examined grape by grape by the optical sorter, eliminating those that do not meet our strict parameters. For the first time, grapes from O Salnés were vinified in the new winery built on the Troviscoso estate (Cambados).

VINIFICATION

We cool the must to 10°C for pressing in an inert atmosphere to avoid undesirable oxidations. After settling, fermentation takes place at 15°C. Due to the weather conditions and the balance of the obtained musts, the wines do not undergo malolactic fermentation. Conservation of the wine in tanks along with its fine lees, which we keep in suspension through periodic stirring, thus providing complexity.

TASTING NOTES

Bright and lively greenish-yellow color. It stands out for its perfectly defined varietal aroma from the Albariño grape. Notes of white fruit such as apple and pear stand out, with hints of ripe melon and a citrus and floral background. In the mouth, the characteristic freshness and nerve so typical of the variety appear. A very broad and balanced wine, with good structure and a long, persistent finish.

PAIRING SUGGESTIONS: Appetizers, seafood, and fish. Recommended with soft cheeses, oriental cuisine, rice, pasta, and poultry.



13% Vol. Serve between 10-12°C.



75 cL | 150 cL

ANALYSIS: Total Acidity: 6.12 g/l (tartaric). Volatile Acidity: 0.24 g/l Residual Sugar: 2.0 g/l

