Lagar da Condesa



Lagar da Condesa
D.O. Rías Baixas



TYPE
White wine

GRAPE VARIETIES
Albariño

VINIFICATION
The grapes were carefully hand-harvested into 15 kg boxes. After a thorough selection on the sorting table, the whole clusters underwent a short maceration at low temperature, followed by a gentle pressing. Part of the must was fermented in new 500- and 600- liter oak barrels, as well as 3,000-liter foudres, and then aged on its fine lees for six months to enhance texture and complexity.

TASTING NOTES
Brilliant pale gold in color, copious apples and pears infused with mouthwatering aromas of lemon, outstanding fruit with a touch of honey beautifully focused and mineral. The attack is rich and broad packed with ripe citrus concentration, dense and fleshy, very good acidity with a long finish.

FOOD PAIRING
This white wine is an ideal accompaniment to all kinds of fish, shellfish, white meats, vegetables, rices and salads.

CONSERVATION
It is recommended to store this wine in places devoid of foreign odors with a temperature not exceeding 15 °C and a controlled humidity. The bottles should be stored horizontally, being the cork in contact with the wine, thus favoring a perfect closure and preventing oxidation.

SERVICE TEMPERATURE
To fully enjoy this wine, temperature must be between 10 °C and 12 °C.

VEGAN

WINE in MODERATION
CHOOSE | SHARE | CARE

Scan for nutrition information and ingredient list:

750 ml

Contains sulfites.

This product is not recommended for certain risk groups such as children, pregnant women and people allergic to sulfites. Product suitable for vegans. Moderate use of this product is recommended