



**D.O. Overview :**

**Under Vine :** 2,700 ha (6,672 ac)

**Vineyard Elevation Range :** 0-300 m  
(0-984 ft)

**Climate :** Maritime

**Soil Types :** Granite with alluvial top-soil

**Primary Red :** Caiño Tinto, Espadeiro,  
Loureira Tinta, Sousón, Mencí, Brancellao

**Primary White :** Albariño, Loureira Blanca,  
Treixadura, Caiño Blanca, Torrontés, Godello

# Lagar de Costa

**ORIGIN**

D.O. Rías Baixas | Val do Salnés, Galicia

**VARIETY**

Albariño

**ALCOHOL**

13%

**VINEYARD**

Estate-grown on a coastal parcel. The soil is composed of sandy loam and rises to 100 feet from sea-level.

**PROCESS**

Hand-harvested from 30 year-old vines.  
Fermented and aged in stainless steel tanks.

**TASTING**

Light lemon in color with strong aromas of peach, mango, mint, anise and white flowers. On the palate, this Albariño is racy and concentrated with an excellent balance of round, textured mouthfeel and vibrant acidity, which allows the pristine fruit and herbal flavors to mix with a strong mineral core and flow into an energetic, enticing finish. A perfect wine to enjoy with grilled seafood.

**WINERY**

Lagar de Costa is a family-run estate, where three generations have focused on the care of Albariño, with many of their vines being more than 50 years old; the winery itself was built over a century ago along the Atlantic coast. With the vines trained on trellises, the coastal winds blow through easily, drying the grapes and leaving a subtle saline fingerprint. The Costa family has direct control over all the processes, in both the vineyards and the winery, aiming to highlight the unique characteristics of the Albariño varietal and maritime influence.