



Lagar de Costa

ORIGIN	D.O. Rías Baixas Val do Salnés, Galicia
DESIGNATION	Maio 5
VARIETY	100% Albariño
ALCOHOL	13%
VINEYARD	Maio 5 is made from the family's oldest estate vines. The designated fruit has a vine age of at least 50 years with one parcel consisting of nearly 100-year-old vines. The soil is composed of granite and sandy loam.
PROCESS	The Albariño is gently pressed and racked after 48 hours. This is followed by a cold fermentation and aging for 6 months in stainless steel tanks. The wine matures in the bottle for at least 6 more months before being released.
TASTING	Straw yellow color with green reflections. A long and balanced Albariño with an elegant finish. Fresh on the palate, with a linear acidity, intense mineral, and notes of floral and fine lees.
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.

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