

Lagar de Costa



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

ORIGIN	D.O. Rías Baixas Val do Salnés, Galicia
DESIGNATION	Tradición
VARIETY	Albariño
ALCOHOL	13.5%
VINEYARD	From a 5-hectare coastal estate vineyard. The fruit is carefully selected from the older parcels with an average vine age of at least 30 years. The soil is composed of sandy loam and rises from sea-level.
PROCESS	Tradición showcases Albariño in the true Galician style. After fermentation, the wine is aged in large French oak foudres which contributes wonderful texture and complexity. Another 12 months of aging occurs in bottle before release.
TASTING	Bursting with dried apricot, peach flesh, and white blossom notes, flanked by dried sage and oregano hints and enveloped by a golden salty edge, and beautifully rich body.
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.