		Lagar de Costa
	ORIGIN	D.O. Rías Baixas   Val do Salnés, Galica
	DESIGNATION	Viva La Vid-A
	ALCOHOL	12.5%
	VARIETY	100% Espadeiro
		Espadeiro is a dark-skinned grape variety primarily used in the production of dry red and rosé wines in northern Portugal. In Rias Baixas, Espadeiro is used in both blended and varietal red wines. These tend to be light-bodied, youthful wines that are often characterized by their energetic ruby color and underlying citrus notes.
	V I N E Y A R D	The native variety Espadeiro is estate-grown and produced from vines ranging in age from 30 to 200 years old. Green pruning and leaf removal in the months before harvest promote ripening and facilitate expressiveness in this vibrant, youthful wine.
D.O. Overview :		
<b>Under Vine</b> : 2,700 ha (6,672 ac)	PROCESS	Hand-harvested into 18 kg bins and destemmed prior to a spontaneous fermentation in open-top
Vineyard Elevation Range : 0-300 m (0-984 ft)		stainless steel vessels. Pressed and racked evenly between French oak barrels and stainless steel
Climate : Maritime		tanks for 11 months of maturation. Gentle filtration occurs prior to bottling.
Soil Types : Granite with alluvial top-soil		
<b>Primary Red</b> : Caiño Tinto, Espadeiro, Loureira Tinta, Sousón, Mencí, Brancellao	TASTING	Ruby in color with aromas of red fruits, forest floor, licorice and coffee. Light-bodied and bright with acidity, the prominent fruit and
<b>Primary White</b> : Albariño, Loureira Blanca, Treixadura, Caiño Blanca, Torrontés, Godello		herbaceous notes are rounded out with nicely integrated tannins.

