

LAGAR DE CERVERA



- Alcohol content: 12.5% Vol.
- Total Acidity: 6.60 g/l (tartaric)
- Volatile Acidity: 0.40 g/l (acetic)
- Dry extract: 23.2 g/l

➤ Serving temperature: 10-12 °C

➤ Available in:



75 cl



37.5 cl

LAGAR DE CERVERA 2015

HARVEST

2015 was a particularly warm and dry year in Rías Baixas. Budbreak began two weeks earlier than normal in this area. During flowering, conditions were ideal for grape setting. The summer proved particularly sunny, without rain except in August. Fortunately, the rain stopped sufficiently in advance to be able to pick the top-quality grapes in perfect condition. All our vineyards are certified under an *Integrated Production Programme* which recommends employing environmentally-friendly products.

GRAPES

100% Albariño grapes from our vineyards in O Rosal and Cambados (D.O. Rias Baixas).

VINIFICATION

After manual harvesting, the grapes were placed in 20 kg tubs and taken in refrigerated transport to the winery. The best clusters coming out of the sorting table were destemmed and the grapes macerated for 10 hours. They were then gently pressed at 10 °C in an inert atmosphere to prevent oxidation. After decanting, the clean must underwent alcoholic fermentation with the temperature kept at 15 °C. Due to the characteristics of this harvest, 25% of tanks underwent malolactic fermentation. After the first racking and until bottling, the wine was kept in contact with fine lees, with periodic stirring to achieve greater density and complexity.

TASTING NOTES

Yellow with green hues; clean and bright. It stands out for its great aromatic intensity. Marked notes of stone fruit (apricots) and white fruit (ripe apples, pears and quince) against a background of tropical fruit (pineapples). Powerful and buttery in the mouth, with a pleasant sensation of freshness. Very persistent aftertaste; complex and well balanced.

PAIRING SUGGESTIONS

Perfect to enjoy with any appetiser. It is the ideal companion to seafood and fish, as well as salads, fish rice dishes, fowl, and fresh cheese.

April 2016