



# 2016

# LAGAR DA CONDESA



## PRODUCER

Lagar da Condesa

## REGION

D.O. Rias Baixas | Spain

## TYPE OF WINE

Young White

## VARIETAL

100% Albariño

## AGING

Partially in French oak

## ALCOHOL

13.0%

## TASTING NOTES

Brilliant pale gold in color and copious apple and pear aromas infused with lemon. Outstanding fruit up front with a touch of honey beautifully focused with mineral notes. A rich, full wine with ripe citrus concentration, dense and fleshy, combine with very good acidity and long a long finish.

## VINEYARDS

This wine is made from Albariño grapes at the Lagar da Condesa winery, located in the Valle do Salnés in Galicia, Northwest Spain. A percentage of the wine was fermented in 500 and 600 liter French oak barrels and the remain was left on its lees for approximately four months. The lees provided the roundness and structure on the palate and ensured the optimal conditions for aging this white wine.

## 91 POINTS

vinous

*"Limpid straw-gold. Fresh peach, tangerine, melon and a hint of chalky minerals on the fragrant nose and a subtle hint of honey emerges with air. Juicy and focused on the palate, offering sappy orchard and pit fruit flavors that are given tangy lift by a bitter citrus pith flourish. Smooth and mineral on the finish, which shows very good, spicy lift and strong persistence. (Raised in concrete tanks and large, neutral French oak casks.)"*

– Josh Reynolds | March 2019

Drinking Window | 2019-2024

