



2017

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%

TARTARIC ACID

6.60 g/l

pH

3.39

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

Pale, green-hued yellow. A highly perfumed bouquet evokes ripe pink grapefruit, Anjou pear and quinine, with a zesty mineral note that gains strength as the wine opens up. Offers concentrated yet lithe orchard and citrus fruit flavors that show sharp delineation and strong, spicy back-end thrust. Picks up a suave floral nuance on the finish, which hangs on with impressive, spicy tenacity.

– Josh Reynolds | March 2019

Drinking Window | 2019-2024

