

# 2018 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



VEGAN



## TASTING NOTES

Brilliant pale-gold in color with a highly perfumed bouquet that evokes ripe pink grapefruit, Anjou pear, and quinine. Fruity aromas up front are balanced with zesty lemon and mineral as the wine opens up. Dense and fleshy with very good acidity; makes for a spicy yet floral nuance on the 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.

**92 POINTS**

**GUÍAPEÑÍN**

## ACCOLADES

2017v | **91 POINTS** | VINOUS

2017v | **90 POINTS** | GUIA PEÑÍN

2017v | **89 POINTS** | JAMES SUCKLING

2017v | **89 POINTS** | WINE SPECTATOR

2016v | **90 POINTS** | JAMES SUCKLING

2016v | **90 POINTS** | WINE SPECTATOR

2016v | **90 POINTS** | GUIA PEÑÍN