

O FILLO DA CONDESA 2018



PRODUCER

Lagar da Condesa

REGION

D.O. Rias Baixas | Spain

TYPE OF WINE

Young White

VARIETAL

100% Albariño

AGING

None

ALCOHOL

13.0%

TARTARIC ACID

7.42 g/l

pH

3.30



TASTING NOTES

This wine shows a characteristic bright yellow color, with a vibrant minerality that's reminiscent of the sea. It has good structure on the palate, well-integrated acidity, and a great aromatic intensity with a touch of floral notes.

FOOD PAIRINGS

It pairs ideally with any kind of shellfish, grilled fish, salads, chicken, seafood paella, pasta with clams.

VINEYARDS

This wine was produced at Lagar da Condesa, located in the Valle do Salnés in the region of Galicia in the Northwest of Spain. Albariño grapes have been grown in Galicia for centuries. The wine was left on its fine lees to provide the roundness and creamy structure on the palate, and the optimal conditions were adhered to ensuring quality consumption.

92 POINTS

JAMES SUCKLING.COM 

90 POINTS

Wine Spectator

90 POINTS

GUÍAPEÑÍN