

LAGAR DA CONDESA 2020

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

Bright pale gold in color, it presents aromas of apples and pears along with delicious lemon notes, exceptional fruity notes and a pleasant touch of concentrated and mineral honey. On the palate it is rich and broad, washed down with ripe citrus notes, dense and with volume on the palate with good acidity and 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.

HISTORICAL ACCOLADES

2018v | **90 POINTS** | JAMES SUCKLING
2018v | **92 POINTS** | GUIA PEÑIN
2017v | **91 POINTS** | VINOUS
2017v | **90 POINTS** | GUIA PEÑIN
2017v | **89 POINTS** | JAMES SUCKLING
2017v | **89 POINTS** | WINE SPECTATOR