

2011 Albariño

Lagar de Cervera, Galicia, Spain

Product details

Vintage:	2011	Drinking:	2017
Producer:	Lagar de Cervera	Alcohol:	
Region:	Galicia	Variety:	
Country:	Spain		

Tasting notes

Optimum growing conditions with the driest Spring of the last 50 years, combined with mild temperatures in early summer and rainfall in early August all contributed to produce healthy grapes of perfect ripeness by harvest time. Only the strictest selection of just fifty percent of the total harvest has been used to produce the Albariño Lagar de Cervera, using the grapes from their finest plot with an average vine age of 25 years. Fresh and crisp, the palate has excellent fruit weight with peachy, tropical fruit flavours, citrus and floral notes. The perfect balance of natural acidity gave no need for malolactic fermentation. The wine spent 3 months on lees with weekly batonnage to give further depth, complexity and creaminess.

About the producer

Looking beyond Rioja in the 1908s, La Rioja Alta was searching for the future of white wine in Spain, and found it in Galicia. Lagar de Cervera was founded in 1988, one of the first producers to take Rias Baixas seriously, and today one of the key names in the region. Most of the vineyards are held in the O Rosal subzone, whose deep granite soils are widely praised as the ideal location for Albariño. Only 60% of the grape's juice is vinified, creating an incredible purity and delicacy of flavour. The wines are produced in 100% stain less steel, with some lees stirring for added complexity.

