

## 2017 Albariño

Lagar de Cervera, Galicia, Spain

### Product details

<b>Vintage:</b>	2017	<b>Drinking:</b>	Now Now
<b>Producer:</b>	Lagar de Cervera	<b>Alcohol:</b>	12.50%
<b>Region:</b>	Galicia	<b>Variety:</b>	Albarino
<b>Country:</b>	Spain		

### Tasting notes

Yellow with green hues; clean and bright. Outstandingly intense aromas, with hints of stone fruit (peaches), white fruit (pears and ripe apples) and quince, in addition to a remarkable lemon leaf citrus background. A flavoursome mouth is accompanied by an enjoyable breadth and freshness, together with a very well-integrated acidity. Very persistent, fruit-forward finish. Perfect to enjoy with any appetiser. It is the ideal companion to seafood and fish, as well as salads, rice dishes, fowl, and fresh cheese. Ideal in combination with Asian dishes, for example, with sushi or sashimi.

### Armit Wines

### 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.

