



RIPE Wine Imports

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Lagar De Costa

Viva La Vid-A

Rías Baixas, Spain

Wine Notes

Light balsamic notes, backed by dominant violet flower and red cherry fruit. Texturally soft, with good acidity, recurring red fruit flavors and darker cherries, mature, soft tannins. The freshness shows its Atlantic character.

Lagar De Costa

Located in Val do Salnés, in the heart of Rías Baixas Spain, Lagar de Costa is a family run winery where three generations of winemakers are dedicated to the care of the star of the area, Albarino! With the new generation at the helm, Sonia and her brother Manuel are making strides with innovations while preserving the essence of the estate. At Lagar de Costa, the vines grow near the coast, on the lower reaches of the river Umia at an altitude of 0-30 meters above sea level near the town of Cambados. The soil is composed of mostly granite, adding complexity and minerality throughout their wines. The pergola trained vine system suits the conditions of the region perfectly: high humidity, mild temperatures and lots of rain throughout the year. The aim is always to obtain a wine that expresses its unique characteristics and captures the essence of soil and maritime influence.



Farming:

Sustainable farming



Harvest Method:

Hand harvest



Varietal:

Espadeiro



Age of Vineyard:

Planted 1990-1820



Vessel:

Fermented and aged 6 months in French oak tanks



Vineyard Yield:

30 hl/ha



Soil Type:

granite soil with good drainage



Annual Production:

450 liters



Vinification:

After a careful selection of bunches in the vineyard and the cellar, stainless steel fermented in open top used french oak barrels. afterwards wine is aged for 6 months in used french oak barrels. without any filtration or clarification, wine is bottled.