

2021 Albariño

Lagar de Cervera, Galicia, Spain

Product details

Vintage:	2021	Drinking:	Now Now
Producer:	Lagar de Cervera	Alcohol:	
Region:	Galicia	Variety:	Albarino
Country:	Spain		

Tasting notes

Clean and bright, green colour with golden reflections. Pronounced aroma, with the distinctive white fruit of the Albariño variety, such as apple and ripe pear. Pineapple and quince fruit hints are also prominent, with notes of lemon peel. Particularly crisp, lively and with good structure on the palate, with excellent persistence.

Ideal with appetizers, seafood and fish. Recommended with soft cheese, Asian food, rice, pasta and poultry dishes. Best served at 10 to 12°C.

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.

