



## 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



CARBON FOOTPRINT  
REDUCTION OF 20%

## 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

2022v | **93 Points** | Guia Peñin  
2022v | **90 Points** | WE "Best Buy"  
2021v | **90 Points** | James Suckling  
2021v | **93 Points** | Guia Peñin  
2020v | **91 Points** | Vinous

