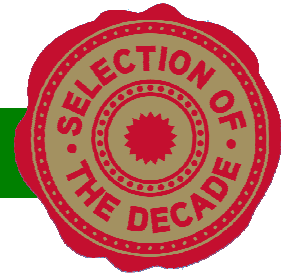


# LAGAR DE CERVERA



## LAGAR DE CERVERA 2011



### VINTAGE

**This is our best vintage of the last ten years.** Mild temperatures in spring and the beginning of summer gave small bunches with loose grapes. Frequent rainfall from early August provided the fruity and fresh character of this vintage, which, together with the excellent health state of the fruit, produced the perfect grape to craft this exceptional Lagar de Cervera. Our vineyards are environment-friendly and follow the criteria of the Integrated Production (IP) System.

### GRAPE VARIETY

Made with 100% Albariño grape chosen from our best plots of Viña Cervera (Seoane and Cervera) in the O Rosal area. Our pergola-trained vines face south and south-west and are 25 years old on average.

### WINEMAKING

Our customary maturation follow-up has been extended this year with a new control system. Once selected and hand picked, bunches were put into small boxes and taken to the winery in refrigerated transport. Destemmed grapes were gently pressed at 10°C (50°F), resulting in a grape to wine ratio of less than 65%. Must fermented at low temperatures. Introduced this year to highlight the properties of this very special vintage, we implemented a significant oenological practice, consisting on the wine ageing for three months on its fine lees with weekly batonnage in order to gain extra density and complexity.

### TASTING NOTE

It shows a very bright, pale yellow colour with green tints. Clean aroma and powerful varietal intensity, with plenty of white flower, hay, soft fruit nuances and also hints of tropical fruit, so distinctive of Albariño. It has a fresh and delightful flavour, showing a well balanced aftertaste that recalls the fruity origin.

### FOOD PAIRING

Perfect with every snack. An ideal complement to seafood and fish, as well as salads, fish rice, poultry and fresh cheeses.

- Alcohol content: 12.5%
- Total acidity: 6.40 g/l (tartaric)
- Volatile acidity: 0.36 g/l (acetic)
- Dry extract: 20 g/l

➤ Serving temperature: 10-12° C (50-53°F)

➤ Available in



75 cl. 37.5 cl.