



LAGAR DE FORNELOS, S.A.

technical sheet

LAGAR DE CERVERA



Brand: **LAGAR DE CERVERA**

Colour: **WHITE**

Vintage: **2004**

THE HARVEST

The budding produced a large number of potential bunches which developed without further problems until flowering. The weather conditions favoured this process of transforming buds into flowers and, as a consequence, bunches formed with a higher average weight than in previous vintages.

The spring and early summer enjoyed stable weather but from July and through into August periods of rainy weather compromised the health of the grapes in vineyards which were not scrupulously managed.

The weather in September became quite splendid greatly benefiting the ripening of the crop, balancing potential alcohol and acidity to very good values unthinkable during the previous months.

VINEYARDS AND GRAPES

Albariño 100% and all from our 76 hectares of vineyards.

AGEING

Once we had decided upon the correct day to start picking, the bunches were harvested by hand and swiftly transported to the winery in 20 kgs. boxes. The grapes were stripped from the stems and gently pressed to extract the best must which was then first fermented in stainless steel vessels, at a very low temperature, 16-17 degrees centigrades. Only part of the resulting wine was put through a malolactic fermentation, the objective being to achieve the best balance between alcohol, acid and aroma. The wine was then cold stabilized and bottled.

ANALYTICAL DATA

Alcohol: 12,60 %

Volatile Acidity: 0,40 gr./l.

Total Acidity: 5,90 gr./l.

Dry Extract: 23,20 gr

TASTING NOTES

In the glass, it appears quite brilliant, of a greenish yellow colour with flecks of gold. The strongly aromatic nose shows both floral and stone fruit scents that are characteristics of this grape variety. In the mouth, the first impression is of freshness, then the full and smooth body become apparent. This vintage is one of the best we have made. Drink now and for 2/3 years.