



- Alcoholic volume: 12.5%
- Total acidity: 6.40 g/l (tartaric)
- Volatile acidity: 0.40 g/l (acetic)
- Dry extract: 22.5 g/l

➤ Serving temperature: 10-12° C

➤ Available in



75 cl.



37,5 cl.

LAGAR DE CERVERA 2012

THE HARVEST

Lagar de Cervera is celebrating its 25th anniversary this year with one of the best harvests in history. Remarkably low yields per hectare are responsible for that significant high quality obtained. Actually the 2012 vintage in Rías Baixas will be remembered as one of the least productive in history. A dry warm spring followed by often rainfalls and low temperatures in the summer led to a delayed harvesting, almost a month delay in comparison to average dates. Our vineyards are environment-friendly and follow the criteria of the *Integrated Production (IP) System*.

GRAPES

Made with 100% Albariño grapes chosen from our plots in O Rosal and Cambados.

WINEMAKING

The new winery facilities have been designed to improve quality throughout the winemaking process. After hand picking, the bunches were put into small boxes and taken to the winery in refrigerated transport. Introduced this year, we now select the best bunches on a sorting table. Grapes were destemmed and gently pressed at 10° C. Once devatted, the must underwent alcoholic fermentation at controlled temperature ranging from 15° to 17° C. Because of the peculiarities of this vintage, only 30% of the must underwent the malolactic fermentation, which provided them with a greater structure. After the first racking, wine was ageing on its fine lees to gain extra density and complexity.

TASTING NOTES

Very bright yellow colour with green tints. Clean aroma and powerful varietal intensity, with plenty of pear and apple nuances, citrus fruit, orange skin, and some hints of tropical and bone fruit so distinctive of Albariño. The mouthfeel is fresh, fleshy and full bodied. Lingering and balanced aftertaste.

FOOD PAIRING SUGGESTIONS

Perfect with every snack. It pairs ideally with seafood and fish, as well as salads, fish rice, poultry and fresh cheeses.

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