

# LAGAR D CERVERA

## ALBARIÑO

### ATLANTIC FRESHNESS AND PERFECT BALANCE

*“Atlantic purity in its natural state. The Salnés Valley reveals its essence in this vintage, marked by freshness, intensity, and saline expression, which, combined with our Albariño from O Rosal, presents a varietal identity deeply rooted in its terroir”. Olga Verde, Winemaker at Lagar de Fornelos.*



#### 2024 VINTAGE

With a distinctly Atlantic profile, the warm and wet winter encouraged early budbreak in mid-March. The spring, rainy and unstable, led to balanced vegetative growth, although flowering was somewhat affected by coulure, resulting in minor losses. The summer was mild, with intermittent rainfall throughout the growing cycle, allowing for gradual and complete ripening. Despite the occasional rainy days typical of Rías Baixas, the harvest concluded with grapes of excellent quality.



Albariño (100%)



All grapes were sourced from our own vineyards in the subzones of O Rosal and O Salnés (Pontevedra).



Loamy-sandy texture, with high schist content in O Rosal and decomposed granite in O Salnés.

#### HARVEST

Following strict ripeness controls on each plot, the harvest began on September 4th at our Silvosa estate in O Rosal and, twelve days later, at the Viñadeiro estate in the Salnés Valley. Manual picking ensured a first cluster selection in the vineyard. Grapes were transported swiftly in small refrigerated boxes to the winery, where each berry was sorted using an optical sorter to eliminate any that didn't meet our exacting standards. Once again, grapes from O Salnés were vinified in our Troviscoso facility. The agile, highly selective harvest concluded on September 23rd.

#### WINEMAKING

The grapes were chilled before undergoing gentle pressing in an inert environment. The musts were settled by static racking and then fermented at controlled temperatures to preserve the Albariño's varietal freshness. Due to the excellent balance of the musts, we chose not to perform malolactic fermentation, thereby maintaining the vibrant natural acidity of this vintage. The wine remained on fine lees, with periodic bâtonnage to add texture, volume, and complexity — without compromising any of its freshness.

#### TASTING NOTES

Clean and bright with a greenish-yellow hue. The nose is pure and fragrant, with aromas of white fruit — such as apple and pear — along with floral and citrus notes typical of Albariño. On the palate, it is intense, fresh, and well-balanced, with a persistent, saline-accented finish.



13% Vol. Serve between 10-12° C.



37,5 cl | 75 cl | 150 cl

**ANALYSIS:** Total acidity: 6.80 g/l. (tartaric). Volatile acidity: 0.39 g/l Residual sugar: 2.10 g/l