

RÍAS BAIXAS DENOMINACIÓN DE ORIXE

LAGAR DE CERVERA

ALBARIÑO

ATLANTIC PRECISION AND EXPRESSION OF TERROIR

"It clearly reflects the character of our vineyards in O Rosal and O Salnés, where the proximity to the Miño River and the Atlantic Ocean brings tension, salinity, and precise ripening. An Albariño that combines varietal purity and depth, true to its origin." Olga Verde (Winemaker at Lagar de Fornelos)



VINTAGE 2025

The cycle began with a drier-than-usual winter, followed by a rainy spring with mild temperatures. Conditions during flowering were especially favorable, with no rainfall, allowing for excellent fruit set and remarkable uniformity in cluster development. A moderate summer promoted balanced and gradual ripening, preserving the grape's natural acidity. A high-quality vintage, with strong varietal expression and good yields. All grapes come from our own vineyards in the subzones of O Rosal and O Salnés (Pontevedra).



Albariño (100%)



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

HARVEST

One of the earliest harvests we can remember. After close monitoring of ripening, picking began on August 22nd at the Silvosa estate in O Rosal, continuing a few days later in the Salnés Valley. The harvest progressed quickly and under very clean conditions, only briefly interrupted by occasional rainfall that did not compromise quality. Hand-harvested, with initial selection in the vineyard. Grapes were transported in small refrigerated boxes to the winery, where each berry was examined using optical sorting technology, ensuring a highly selective process. The harvest concluded on September 15th at the Viñadeiro vineyard (O Salnés), completing an excellent vintage that combined both quantity and precision.

WINEMAKING

Gentle pressing following a pre-cooling of the must, working under reductive conditions to preserve aromatic integrity. The musts, clean and well-balanced, fermented at controlled temperatures to achieve a precise varietal expression. In this vintage, malolactic fermentation was avoided to preserve freshness and the Atlantic profile. During ageing, the wine remained in contact with its fine lees, with periodic bâtonnage enhancing texture and adding complexity on the palate.

TASTING NOTES

Clean and bright, pale greenish-yellow in color with steely reflections. On the nose, it is more defined than exuberant, showing a refined profile with crisp white fruit, citrus peel, and subtle hints of fresh stone fruit. Delicate herbal nuances and a mineral background add depth. On the palate, it is tense and precise on entry, evolving into a broader, more structured mid-palate supported by well-integrated acidity. Notable for its balance between freshness and volume, with a long, saline finish and a slight bitterness that reinforces its Atlantic character.

13% Vol. Serve between 10-12° C.



37.5 cl | 75 cl | 150 cl

ANÁLISIS: Total Acidity: 7.10 g/L (tartaric) | Volatile Acidity: 0.33 g/L | Residual Sugar: 0.7 g/L

LAGAR DE FORNELOS, S.A.

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