

Lagar De Fornelos

Lagar de Cervera Albarino

THE FACTS

COUNTRY: Spain

REGION: Galicia

APPELLATION: Rias Baixas

CEPAGE: 100% Albarino

WINEMAKING: We cool the must to 10°C for pressing in an inert atmosphere to avoid undesirable oxidations. After settling, fermentation takes place at 15°C. Due to the weather conditions and the balance of the obtained musts, the wines did not undergo malolactic fermentation for the 2023 vintage. Conservation of the wine in tanks along with its fine lees, which we keep in suspension through periodic stirring, thus providing complexity.

ALCOHOL BY VOLUME: 13.0%

AGING: None

ANNUAL PRODUCTION: 250,000 bottles



THE STORY

Our vineyard, which includes the largest estate in the D.O. Rías Baixas, now exceeds 100 hectares. Located in the regions of O Rosal and O Salnés along the Atlantic coast at an average altitude of 40 meters above sea level, it is primarily planted with the Albariño variety, with a small percentage of local varieties such as Loureiro, Treixadura and Caiño Blanco. It benefits from a microclimate with more sunlight hours that facilitates early ripening, enhancing the quality of the must. The soil, of metamorphic origin with mineral-rich schist materials and primarily loamy-sandy texture, is shallow with good drainage, low pH, and balanced fertility. Thanks to its south and northwest-facing slopes, our vines receive very beneficial aeration.

THE ADJECTIVES

OVERALL: Fresh, balanced, long finish. Bright greenish-yellow colour

AROMAS / FLAVORS: Perfectly defined varietal aroma from the Albariño grape.

MOUTHFEEL: White fruit (apple/pear), melon, citrus, floral

THE SELLING POINTS

Complex Albarino, good structure, balanced acidity

AWARDS: 93pts James Suckling

PAIRINGS: Seafood and fish. Recommended with soft cheeses, oriental cuisine, rice, pasta, and poultry.

