

ALBARIÑO

LAGAR DE CERVERA

Tasting notes

LAGAR DE CERVERA 2010



- Alcohol content: 13%
- Dry extract: 21 g/l
- Total acidity: 6.20 g/l (tartaric)
- Volatile acidity: 0.26 g/l (acetic)

➤ Available in:



75 cl. 37.5 cl.

THE 2010 HARVEST

The damp and variable winter gave way to a dry, warm spring. The vines budded normally and both the blooming and setting processes progressed without a hitch. The summer was hot and dry, ensuring excellent ripening conditions for the Albariño grapes. The 2010 harvest is one of excellent quality and is undoubtedly the finest of the past few years, producing healthy, balanced grapes with excellent varietal characteristics. The harvest production was 30% larger than the previous year, with a grape to wine ratio of less than 65%. The vineyards used to produce the Lagar de Cervera are included in the “Integrated Production” environmental programme.

COMPOSITION

Lagar de Cervera 2010 is produced from 100% Albariño grapes sourced from the O Rosal and Cambados vineyards, which cover a total area of 77 hectares.

PRODUCTION

The harvest began by hand on 8th September. The grapes were put into 20 kg crates that were transported to the winery in refrigerated vehicles at 10°C. After destemming, the grapes were gently pressed. Static decantation cleansed the must, which was then transferred to fermentation tanks at a controlled temperature of 15°-17°C. Together with the fine lees, the wine was then transferred to new tanks for partial malolactic fermentation to achieve maximum expression.

TASTING NOTES

Pale yellow in colour with green tones. Clean and intense on the nose with typical varietal aromatics of ripe apples, peaches, tropical and grapefruit notes. Mouthfilling, refreshing, silky and elegant on the palate, with a delicately fruity and lively finish. It is best served at 10°-12°C.

FOOD PAIRING

Perfect as an aperitif and ideal with seafood and fish, salads, rice dishes, poultry and mild cheeses.

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