

# LAGAR DE CERVERA

## LAGAR DE CERVERA 2014



- Alcohol content: 12.5% Vol.
- Total Acidity: 6.30 g/l (tartaric acid)
- Volatile Acidity: 0.30 g/l (acetic acid)
- Dry extract: 22.4 g/l

➤ Serving temperature: 10-12 °C

➤ Available in:



75 cl

37.5 cl

### HARVEST

From a meteorological point of view, we can describe this 2014 harvest in our vineyard as "very Galician". Periodic rainfall throughout the summer maintained soil humidity levels, ensuring good canopy development with a large number of productive leaves —a prerequisite for the ripening cycle of the Albariño grapes to be complete. Taking advantage of the good weather during the last third of September we decided to delay the harvest as long as possible so we could select and manually pick the grapes at the best time. All our vineyards are included in an *Integrated Production Programme* which recommends employing environmentally-friendly products.

### GRAPES

100% Albariño grapes from our vineyards in O Rosal and Cambados (D.O. Rias Baixas).

### VINIFICATION

After manual harvesting, the grapes were placed in 20 kg tubs and taken in refrigerated transport to the winery. The best clusters coming out of the sorting table were destemmed and then gently pressed at 10 °C in an inert atmosphere to prevent oxidation. After decanting, the clean must underwent alcoholic fermentation at a controlled temperature of 15 °C. Due to the characteristics of this vintage, with a higher acidity than previous vintages, 50% of tanks underwent malolactic fermentation. After the first racking, the wine was kept in contact with fine lees with periodic stirring to achieve greater density and complexity.

### TASTING

Pale-yellow with green hues; very bright. It stands out for its great aromatic intensity, particularly its varietal nuances of tropical fruits like pineapples and mangoes, although there are also notes of white pulp fruit, ripe melons, quinces and hints of dry grass and hay. Fresh, meaty and well-balanced in the mouth. Its aftertaste is powerful and very persistent with pleasant buttery sensations, complex and well balanced. Very powerful and persistent finish.

### PAIRING SUGGESTIONS

Perfect to enjoy with any appetizer. It is the ideal companion to seafood and fish, as well as salads, fish rice dishes, fowl, and fresh cheese.

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