

# LAGAR D CERVERA

## Pazo de Seoane - Rosal - 2016



- Alcohol content: 12.5% Vol.
- Total Acidity: 6.50 g/l (tartaric a.)
- Volatile Acidity: 0.39 g/l (acetic acid)
- Dry extract: 24 g/l

➤ Serving temperature: 10-12 °C

➤ Available in:



75 cl

### THIRD VINTAGE OF A WINE WITH A DIFFERENCE

The third vintage of a wine which is typical of O Rosal, a sub-area with a particular microclimate with higher average temperatures than the rest of the province. A wine which reflects the local winemaking tradition. The Albariño grape is complemented with local varieties like Treixadura, Caiño Blanco or Loureiro, each of which contributes different and enriching nuances.

### VINTAGE

At the start of the growing cycle, there was a delay of about 10 days compared to a normal year. A wet, cold spring gave way to a hot, dry summer, with some days recording unusually high temperatures. These conditions ensured optimum grape ripening. Magnificent weather in September allowed for a long, unhurried and smooth vintage, with clusters in good health.

### GRAPES

68% Albariño grapes from our vineyards in O Rosal, 9% Loureiro, 13% Caiño and 10% Treixadura.

### VINIFICATION

After manual harvesting during the second half of September, the grapes were placed in 20 kg tubs and taken in refrigerated transport to the winery. The clusters coming out of the sorting table were destemmed and the grapes macerated for 10 hours. They were then gently pressed at 10 °C in an inert atmosphere to prevent oxidation. After decanting, the clean must underwent alcoholic fermentation at controlled temperatures. The wine was kept on the lees which were kept in suspension with periodic stirring to add complexity. All processes are undertaken separately up to the final blending prior to bottling.

### TASTING NOTES

Very bright green-yellow with golden reflections. High aromatic intensity, with dominating tropical fruit (pineapple, grapefruit and passion fruit) and varietal notes (apricots, apples and melon) combined with a floral background of orange blossoms and acacia flowers. Structured and enveloping in the mouth, with well integrated acidity. Very well balanced, with a long, pleasant persistence. A wine to enjoy with any appetizer, seafood and fish, as well as salads, fish rice dishes, fowl, and fresh cheese.

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