



Bodegas As Laxas

2021 Rias Baixas

Laxas Albariño - 0.75L



SHORT DESCRIPTION

An intense aroma of fruity and floral notes, particularly apple and honeydew melon, stoned fruit (apricot and peach), tarragon and almond. Freshness on the palate typical of Albariño, with a touch of juicy tangerine acidity, backed by briny and mineral notes. Harmonious and intense. Perfectly balanced with a glyceric finish.

Climate:

Atlantic with heavy rainfall and high humidity. Temperatures are mild, only dropping in December and January.

Soil:

mineral-rich soils

Vinification:

Starting from perfectly ripe grapes in their ideal state, exclusively from the sub-area of the Condado del Tea, meticulous pressing gives an excellent quality must. Fermentation of the alcohol takes place in stainless steel vats, at a controlled temperature of 18°C; when fully fermented, all the wines are decanted to separate the dregs, followed by the "coupage" of the various vats. The wine is then stabilized by applying cold, filtered and bottled, after passing through a microbe-free filter process to ensure that the wine is preserved in the bottle in perfect condition.

BODEGAS AS LAXAS

Located in the village of Arbo, on the banks of the river Miño. As Laxas has been producing wine since 1862. Since then, new techniques and technologies have been integrated gradually, while preserving the character, care and patience, all inherent to the wineries personality. Discover the only Albariño with 7 consecutive years of wine scores above 90 points!