
Calabobos

Albariño 100% D.O. Rías Baixas



Wine

Name: Calabobos
Winery: Lagar de Costa
D.O.: Rías Baixas
Variety: 100% albariño
Type: Blanco
Area: Salnés

Grape selection: at vineyard and winery
Production: stainless steel tanks
De-stemming
Stabilization: cold, static stabilization during 48 hours
Alcoholic fermentation: 15-20 days at 16-18°C
Malolactic fermentation: No
Sur lees aging: 12 months in a concrete egg
Wood aging: No
Bottle aging: 6 months
Annual production: 2,000 l.
Market launch: 2 years after its production
Cork type: Natural 49 x 29 mm.
Bottle type: Bourgogne 75 cl y 1.5 cl.
Serving temperature: 10-12°C

Vineyard

Extension of owned vineyards: 5Ha.
Plots: 9
Conduction system: trained vines
Vine's average age: 30 years
Vineyard orientation: Southwest
Climate: Atlantic climate with mild temperatures throughout the year (15°C approx.) and heavy rainfall
Soil: granite soil with good drainage

Tasting

Calabobos 2015

Intense lemon green, crystal clear in aspect. Medium plus intensity on the nose, with notes of aromatic herbs, anise, white flowers, ripe citric and orchard fruits confit, and mineral saltiness. A fresh attack, great acidity backed by fruit, recurrent notes of the ripe citric and floral notes, finishing in an elegant bitter presence, balanced by flavourful fruit and minerality. Complex and long.