
Maio

Albariño 100% D.O. Rías Baixas



Wine

Name: Maio
Winery: Lagar de Costa
D.O.: Rias Baixas
Variety: 100% albariño
Type: blanco
Area: Salnés Valley

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: 6 months
Wood aging: No
Bottle aging: 6 months (minimum)
Annual production: 3,000 bottles
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: 1Ha.
Plots: 3
Conduction system: trained vines
Vine's average age: 50 years
Vineyard orientation: Southwest
Climate: Atlantic climate with mild temperatures throughout the year (15°C approx.) and lots of rain
Soil: ranite soil with good drainage

Tasting

Maio 2015
Straw yellow, medium greenish color, clean and bright, medium intensity, grapefruit, lime, mineral, stone, seaweed, sea, Galician forest. Fresh mouth, with a linear acidity that invites to drink, very mineral, iodine, floral, and fine lees.

Awards

92 points in Guía Tanzer. Maio 2009
Gold Medal 2011 (Brussels). Maio 2009. Brussels International Contest
91 Parker points. Maio 2009