

Viva la Vid—a

100% Espadeiro



Wine —

Name: Viva la Vid—a
Winery: Lagar de Costa
Variety: 100% espadeiro
Type: red
Subzone: Salnés Valley
District: Cambados

Current harvest: 2013
Alcohol content: 11,5% vol.
Total acidity: 5,95 gr/l. tartaric acid
Volatile acidity: 0,72 gr/l. acetic acid
pH: 3,45
Free sulphur: 24 mg/l.
Total sulphur: 75 mg/l.

Grape selection: at vineyard and winery
Production: fermented and aged in french oak tanks
De-stemming: Yes
Alcoholic fermentation: Yes
Malolactic fermentation: Yes
Wood aging: 8 months
Annual production: 450 l. — Edition 03
Market launch: Autumn
Cork type: Natural 49 x 29 mm.
Bottle type: Bourgogne 75 cl.
Serving temperature: 16°C

Vineyard —

Conduction system: trained vines
Vine's average age: 30-200 years
Vineyard orientation: Southwest
Climate: Atlantic climate with mild temperatures throughout the year (15º C approx.) and heavy rainfall
Soil: granite soil with good drainage

Tasting —

Viva la Vid—a 2013

Medium ruby in color. Light balsamic notes, backed by more dominant violet flower and red cherry fruit. Texturally soft, with good acidity, recurring red fruit flavors and darker cherries, mature, soft tannins. The freshness belies its Atlantic character.

Viva la Vid—a 2012

Medium ruby, aromas of red fruits, forest undergrowth, licorice and coffee. Light-bodied with good acidity, with recurring red fruit, fresh herbs and herbaceous notes rounded out with soft tannins on the palate.

Awards —

90 Parker points. Viva la Vid—a 2013. Wine Advocate Magazine.