



Lagar do Castelo

Wine Lagar do Castelo

It remind us the origin of wine, which was made in a presses next to the vines, to obtain such a wine is considered like the best present to the family and friends. Nowadays, with the enologic developments in the wineries, LAGAR DO CASTELO is a symbol of quality and prestige in our winery.

Wine made from albariño 100% and the guarantee of the D.O. Rías Baixas.

Tasting “Lagar do Castelo”

Tasting comments

Clean and bright wine, with an elegant yellow colour. In the nose is intense and has persistent aromas, this remind the green apple and tropical fruits (pineapple). In the mouth is long, persistent and with a perfect acidity, this makes this wine result very agreeable and plenty of sensations.

Type of wine

D.O. Rías Baixas

White wine

100% albariño

12% alcohol

Serving temperature 8° - 10° C

Production method

Picked in September-October, previous selecting from all of the grapes. Poured and fermented in temperature-controlled. Bottled in March or April.

Recommendations

Ideal as an aperitif or to accompany entrees and plates of fish or shellfish. Also it is a perfect accompaniment for sweet and sour Asian dishes.

Prizes “Lagar do Castelo”

AWC Vienna 2013

Silver Medal

Bacchus 2013
Gold medal

AWC Vienna 2012
Silver Medal

Bacchus 2012
Silver Medal

Mundus Vini 2010
Silver Medal

AWC Vienna 2010
Silver Medal

Wine Masters Challenge 2010
Gold medal

Concours Mondial de Bruxelles 2009
Gold medal

The Best Spanish Wines in Russia 2009
Silver medal

Mundus Vini 2006
Quality label

XVIII Cata dos Vinhos de Galicia (2006)
Gold Cluster in the D.O. Rías Baixas