

LAGAR DE SABARIZ • A PITA CEGA

TYPE
WHITE, RIBEIRO
LOCATION
SABARIZ, GALICIA, SPAIN



VINEYARD

Grape Varieties: Albariño, Treixadura
Vines Age: 15 years
Elevation: 1300 ft
Soil: Ancient granite and quartz from the hercynian period. Very poor.
Climate: Maritime - Atlantic
Harvest: Manual

WINEMAKING

Winemaker: Pilar Higuero
Fermentation: Temperature-controlled stainless steel vats on its full lees
Maturation: In a stainless steel tank on its lees for 20 months and at least 6 months of bottle aging

WINE

Alcohol: 12.5%
Production: 350 cases

PITCH

- Certified Organic
- Biodynamically-farmed vineyards
- Minuscule production
- Indigenous grape varieties
- Woman winemaker, Pilar Higuero's strong commitment to the environment is apparent in every aspect of this wine, from her biodynamic vineyard to the lack of labels on her bottles
- Pilar paints each bottle by hand

TASTE

Fresh, bright acidity, minerality, austerity and elegance. Mineral and floral notes

AWARDS AND PRIZES

The Wine Advocate: **93** (2015), **93** (2013), **92** (2012), **92** (2011)

