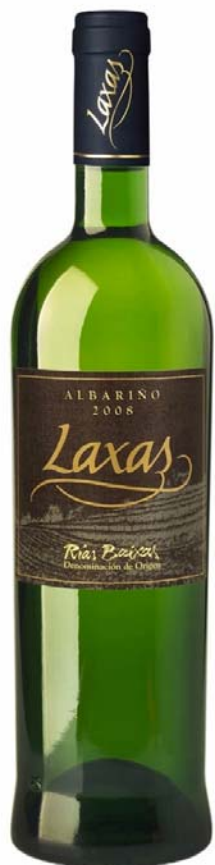


Laxas Albarino 2016



Wine Ratings -- This Vintage:

90 Points – Wine Spectator

90 Points – Wine Enthusiast

Wine Ratings -- Earlier Vintages:

2015: 91 Points – Wine Enthusiast

89 Points – Wine Spectator

2014: 92 Points – Wine Enthusiast

90 Points – Vinous

2013: 91 Points – Wine & Spirits

90 Points – Int'l Wine Cellar

90 Points – Wine Enthusiast

2012: 90 Points – Wine Spectator

90 Points – Wine Enthusiast

90 Points – Wine & Spirits

2011: 90 Points – Wine & Spirits

90 Points – Wine Enthusiast

2010: 91 Points – Wine Enthusiast

90 Points – Wine Spectator

2009: 89 Points – Wine Enthusiast

2007: 90 Points – Wine & Spirits

Region: Rias Baixas is located in the northwest corner of Spain on the Atlantic coast north of Portugal. All wines with the D.O. Rias Baixas designation must be made entirely from the Albarino varietal. Rias Baixas has the rainiest climate in Spain, which Albarino requires. The grapes are trellised about 5 feet above the ground to allow the wind to blow under the clusters to remove the humidity and lend some protection to the grapes from mildew.

Bodega As Laxas – Bodegas As Laxas is a family owned and operated bodega located in the Condado do Tea subsection of the Rias Baixas region in northwest Spain near the Atlantic coast. The estate vineyards are terraced with a southern exposure overlooking the Mino River, which separates Spain from the northern border of Portugal. Bodegas As Laxas was one of the first bodegas in the region to be awarded the status of D.O. Rias Baixas.

History -- The bodega was founded in 1862 and operated continuously until the original bodega was destroyed in a fire in 1960. The bodega was rebuilt soon afterwards and has been continuously updated and remains on the cutting edge of wine technology. The U.S. now leads the world in imports of Albarino wines with over 50% of the total Albarino exports from Spain imported to the U.S.

Tasting Notes – Clear straw yellow color with green nuances. Fruity and floral aromas of apple, stone fruits, and lemon. Silky and soft on the palate with pear, honeysuckle, and slight orange flavors and a touch of minerality. Balanced.

Imported since: 1996

Appellation: Rias Baixas

Composition: Albarino

Soil: granite with a high concentration of aluminum and sand

Elevation: 1100 to 1800 feet

Vineyard practice: dry farming with irrigation used only in late August if needed. Oyster and mussel shells are added in the vineyards to increase the acidity of the soil

Vine Age: more than 30 years old

Yield: 2.18 tons per acre

Harvest Dates: September 19 to 30 by hand with selection table

Fermentation: 17 to 23 days in small stainless steel tanks with temperature control and with natural (also known as wild or indigenous) yeast

Aging: Tank: minimum 3 months, Bottle: minimum 2 months

pH: 3.50

Residual Sugar: less than 2.0 grams per liter

Alcohol: 12.5 %

UPC: 7 50428 65007 2