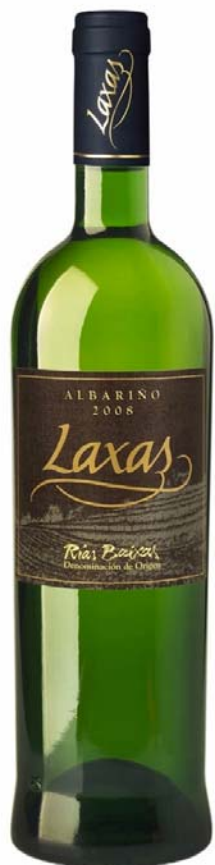


# Laxas Albarino 2017



## **Wine Ratings -- This Vintage:**

90 Points – B.T.I.

## **Wine Ratings -- Earlier Vintages:**

2016: 90 Points – Wine Spectator

90 Points – Wine Enthusiast

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

**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. Clam, oyster, and mussel shells are added in the vineyards to reduce the acidity of the soil and as a natural fertilizer

**Vine Age:** more than 30 years old

**Yield:** 2.18 tons per acre

**Harvest Dates:** September 1 to 8 by hand with selection table

**Fermentation:** 15 to 20 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