

# Maio

100% Albariño Rías Baixas D.O. .



## Wine —

**Name:** Maio  
**Winery:** Lagar de Costa  
**D.O.:** Rías Baixas  
**Variety:** 100% albariño  
**Type:** blanco  
**Area:** Salnés  
**Borough:** Cambados

**Current harvest:** 2010  
**Alcohol content:** 13% vol.  
**Total acidity:** 6,7 gr/l. tartaric acid  
**Volatile acidity:** 0,3 gr/l. acetic acid  
**pH:** 3,14  
**Free sulphur:** 32 mg/l.  
**Total sulphur:** 120 mg/l.

**Grape selection:** at vineyard and winery  
**Production:** stainless steel tanks  
**De-stemming**  
**Stabilization:** cold, static stabilization during 48 hours  
**Alcoholic fermentation:** 15-20 days at 16-18°C  
**Malolactic fermentation:** No  
**Sur lees aging:** 6 months  
**Wood aging:** No  
**Bottle aging:** 6 months (minimum)  
**Annual production:** 7,000 bottles  
**Market launch:** 2 years after its production  
**Cork type:** Natural 49 x 29 mm.  
**Bottle type:** Bourgogne 75 cl y 1.5 cl.  
**Serving temperature:** 8-10°C

## Vineyard —

**Extension of owned vineyards:** 1Ha.  
**Plots:** 3  
**Conduction system:** trained vines  
**Vine's average age:** 50 years  
**Vineyard orientation:** Southwest  
**Climate:** Atlantic climate with mild temperatures throughout the year (15º C approx.) and lots of rain  
**Soil:** ranite soil with good drainage

## Tasting —

### Maio 2010

Deep lemon-green, notes of white flowers, herbal (laurel, anise), stone fruits, mineral (stone) and fine lees. Voluptuous and complex, with excellent acidity, recurring fruit and herbal notes, a sensation of salinity, and an elegant and light bitter finish.

### Maio 2009

Straw yellow with green hues; medium to high intensity of aroma; white flowers; balsamic notes (laurel and aniseed); grapefruit, pineapple and white plum with a mineral finish; pebbles, fine lees and yeast. Creamy and sweet, fresh, with volume, good acidity, stone fruits, fine bite and medium length.

## Premios —

**Gold Medal** 2012 (Brussels). Maio 2010. Brussels International Contest

**92 points in Guía Tanzer.** Maio 2009

**Gold Medal** 2011 (Brussels). Maio 2009. Brussels International Contest

**91 Parker points.** Maio 2009