

LUSCO

2021



VINTAGE

The 2021 grape quality has been good, despite having to deal with a summer which slowed down the maturation of the grapes. The harvest started the 27th of August and it continued until the second week of September, we were one of the first to start harvest in the region as we had one vineyard that matured well, a fact that really helped with the final blending of the wines to give to give balance and acidity.

WINEMAKING


The grapes are manually harvested and transported in small boxes, to keep the berries intact. Once we reach the winery, we select the best bunches on a triage table. This year, as a novelty, we combined long, cold macerations (12 hours) with shorter ones (4-6 hours), in which the grapes are directly pressed to give our wine complexity and freshness. Using native yeasts we carry out different fermentations, always with our own grapes from the estate. In addition we were able to carry out lengthy aging on lees, which will produce wines that linger on the palate without losing their freshness.

WINEMAKER'S COMMENTS

Lusco 2021 is clear and bright. On the nose the wine is intense, displaying aromas typical of the grape variety: ripe fruit – apple and pear – complemented by floral notes. On the palate the wine is rounded and harmonious and, despite its youthfulness, is really mature. Long and intense, with an interesting hint of citrus and great balance between acidity and alcohol, this is a structured, very elegant wine.

SERVING & PAIRING

Perfect to accompany seafood and fish, such as hake or a good turbot. Serve between 9º and

Varieties: 100% Albariño	ABV: 13%	Ph: 3,40
Volatile Acidity: 0,40 g/l (ácido acético)	Total Acidity : 6,30 g/l (ácido tartárico)	Contiene sulfites
D.O. Rías Baixas Subzona: Condado de Tea	Residual Sugars: 3,3 g/l	 VEGAN



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González Byass
Desde 1835
Familia de Vino