



ANALYSIS

HARVEST: September 2021

SUGAR CONTENT AT HARVEST:

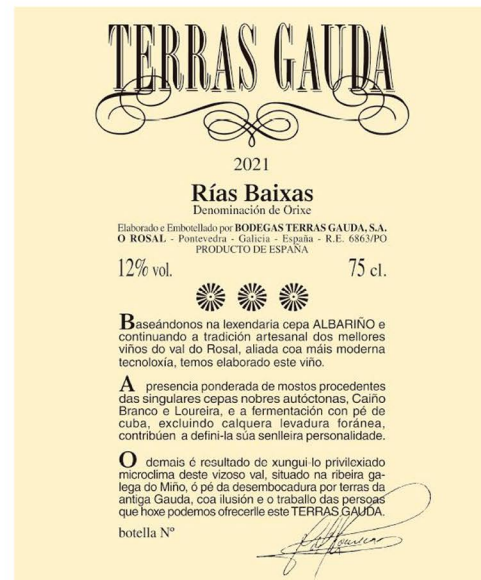
204 gr/l average

ALCOHOL: 12% vol.

BOTTLED: End 2021

LAUNCHED: Early 2022

PRODUCTION: 1.100.000 bottles



2021

The weather conditions over the growing season caused a later start to the bud break compared to recent years, returning to what is considered to be the more usual time of year. It was a wet year, with 10% more rainfall than in a normal growing season. The spring was also characterised by high relative humidity and low temperatures for the time of year. The high humidity and rainfall continued over the summer and the grapes would have struggled to develop as they should.

Fortunately, the back end of the summer, a key period for the ripening, was warm and sufficiently dry. There were significant fluctuations in the daytime and nighttime temperatures over the ripening period, which helped to preserve a fresh acidity in the grapes and a good amount of sugar in all the varieties. This resulted in well-balanced musts and complex, well-structured and lively wines.

PRODUCING REGION

Rías Baixas – Galicia.

VARIETY

70% Albariño, 23% Caíño and 7% Loureiro.

Albariño contributes to the blend with its fruity aromas and volume on the palate. Loureiro provides good floral aromatic intensity and Caíño adds aromas of tropical fruit, balsamics and – most importantly – great structure, character and uniqueness.

VITICULTURE

The Albariño and Caíño are from the lower-altitude parcels, in other words, more humid and warmer parcels, meaning an earlier harvest and thus wines more highly concentrated, less acid and more full-bodied. This Albariño is the one harvested the earliest, on September 13th-18th, the Caíño being the last variety to be picked, between 21th of September and 25th of September, being the latest.

The Loureiro comes from highest-altitude, least humid, cooler vineyards, leading to a slower ripening giving us a vibrant Loureiro of intense aromas and smoothness on the palate. Harvested on September 19th-20th.

VINIFICATION

After pre-fermentation cold maceration differing in duration according to the variety, alcoholic fermentation was carried out with our own yeast from our own vineyards. After the necessary resting period, the wine was stabilised and bottled.

TASTING NOTES

Terras Gauda is a wine of deep aromatic and taste complexity. The blend of the three varieties creates a very full and varied aromatic bouquet in which we can clearly perceive aromas of ripe peaches, tangerines and orange peel, complemented by delicate earthy, mineral and floral overtones and subtle creamy and minty notes. The first impression one has on the palate is of a wine of great character and opulence. This is a big, fleshy, mouth-filling wine yet one that remains fresh, youthful and very lively. It reveals a pleasant, intense and long finish on a palate that is bursting with mineral and ripe fruit aromas.

This wine possesses two seemingly contradictory qualities: it is complex yet easy to drink.

WINEMAKER'S COMMENTS

We do not consider it necessary to decant this wine. Cellaring/Ageing potential: This wine should be served young. No ageing recommended. Best when served at: 10°C to 12°C.

FOOD MATCHING

The wine is rich on the palate and deserves seafood, specially oysters and crab, perfect with creamy dishes, rice and Asian cuisine with rich sauces.