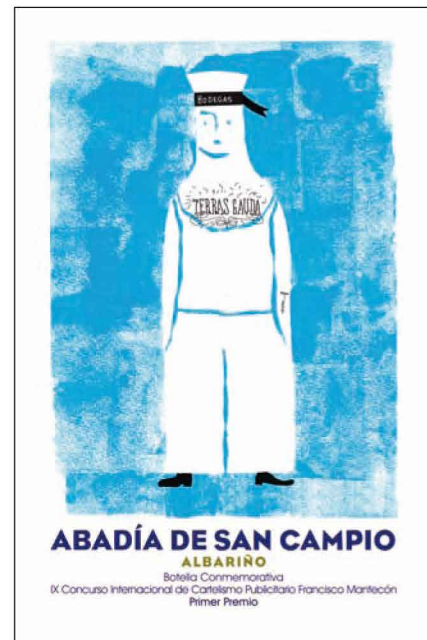


ABADÍA DE SAN CAMPIO

ALBARIÑO



ANALYSIS

HARVEST: September 2020

SUGAR CONTENT AT HARVEST: 216 gr/l average

ALCOHOL: 12,5 % vol.

BOTTLED: December 2020

LAUNCHED: End 2020

2020

The Albariño grapes that go into the Abadía de San Campio 2020 were selected from vineyards located in Goián and harvested on 10 and 11 September. These grapes were picked after a spring and early summer with low rainfall and mild temperatures, followed by a month of intense heat in July and a generally dry September that had led to an early harvest. The lovely ripe Albariño grapes were transformed into a concentrated wine with a wide array of flavours.

PRODUCING REGION

Rías Baixas - Galicia.

VARIETY

100% Albariño.

VITICULTURE

This wine is made from the Albariño grown in our highest-altitude, less humid, cooler vineyards where there is a regater day-night temperature differential, thus favoring slower ripening, giving us a fresher Albariño of great aromatic intensity, a greater degree of acidity and smoothness on the palate.

The grapes are harvested by hand and transported to the winery in crates weighing no more than 18 Kg, thus preventing the grapes from prematurely splitting open.

VINIFICATION

After pre-fermentation cold maceration, alcoholic fermentation is carried out using our own native yeast, isolated from our own vineyard. After this, the wine is left to rest for the necessary time period, stabilised and finally bottled.

TASTING NOTES

The 2020 vintage is characterised by a balance between the lovely ripe pineapple and peach aromas and the fresh, delicate citrus notes of lime and grapefruit, accompanied by slight hints of bananas and Golden Delicious apples. The aromas were enhanced by pre-fermentation cold maceration.

This vintage is remarkable for its power and balance on the palate. It is broad, juicy and very fresh with a powerful yet vibrant palate. It could be described as an energetic and very lively wine, typical of a vintage with perfectly-ripened grapes. It boasts a wide array of white and citrus fruit retronasal aromas with a very long, powerful and fresh finish.

WINEMAKER'S COMMENTS

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

FOOD MATCHING

Wonderful pairing with shellfish, oysters, clams and crab. Enjoy with spicy Asian cuisine.