

ALBARIÑO
ABADÍA
DE SAN CAMPIO

ANALYSIS

HARVEST: September 2018

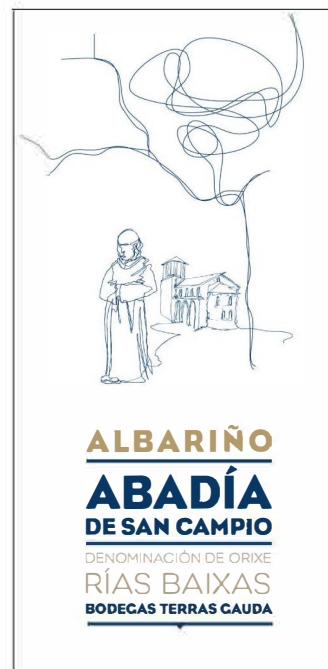
SUGAR CONTENT AT HARVEST: 216 gr/l average

ALCOHOL: 12,5 % vol.

BOTTLED: December 2018

LAUNCHED: Beginning of 2018

PRODUCTION: 320.000 bottles



2018

The Albariño grapes that make up Abadía de San Campio 2018 were selected from vineyards situated in Goián and harvested on 23 and 24 September. These grapes were collected after a rainy spring followed by an August with very high peak temperatures, and a dry and sunny September; this led to excellent maturation of the grapes, translating into a full-flavoured, lively and enjoyable Albariño wine.

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 greater 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

On the nose, the 2018 vintage is characterised by its intense, fresh aromas of tropical fruit, with ripe pineapple and banana in the foreground, alongside delicate aromas of white fruit such as apple and pear. These aromas are enhanced by pre-fermentation cold maceration.

On the palate it exhibits freshness, power and balance. The fresh and vibrant acidity of an excellent Albariño is wrapped in a great breadth of flavour. It is a bright, very lively, pleasant, velvety wine – the result of a vintage characterised by its good maturation. All in all, a well-balanced and attractive wine. It reveals a great variety of retronasal notes of white and tropical fruit, with a powerful and very long 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.