

**ALBARIÑO**  
**ABADÍA**  
**DE SAN CAMPIO**

**ANALYSIS**

**HARVEST:** September 2019

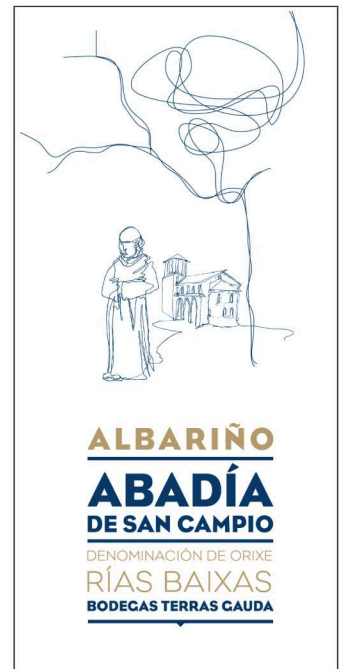
**SUGAR CONTENT AT HARVEST:** 215 gr/l average

**ALCOHOL:** 12,5 % vol.

**BOTTLED:** December 2019

**LAUNCHED:** Beginning of 2020

**PRODUCTION:** 360.000 bottles



**2019**

The Albariño grapes that go into the Abadía de San Campio 2019 were selected from vineyards located in Goián and harvested on 17 and 18 September. These grapes were picked after a spring of high maximum temperatures and pronounced temperature variations, followed by a generally dry September, which led to an excellent ripening of the grapes, offering us a broad, concentrated and very lively Albariño.

**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 aromas of this 2019 vintage are notable for their pronounced fresh nuances of ripe tropical fruit, dominated by mango and pineapple, accompanied by delicate, fresh aromas of banana and white fruit such as pears and Golden Delicious apples. These aromas were enhanced by pre-fermentation cold maceration.

This vintage is remarkable for its power and balance on the palate. It is velvety, pleasant and lively, with an intensity of taste typical of a harvest of well-ripened grapes. The restrained yet vibrant acidity, together with an appreciable unctuousness, offers us a well balanced, meaty and very appetizing wine. The retronasal aromas again include notes of ripe tropical fruit, with a powerful and very long aftertaste.

**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.