

ALBARIÑO
ABADÍA
DE SAN CAMPIO

ANALYSIS

HARVEST: September 2021

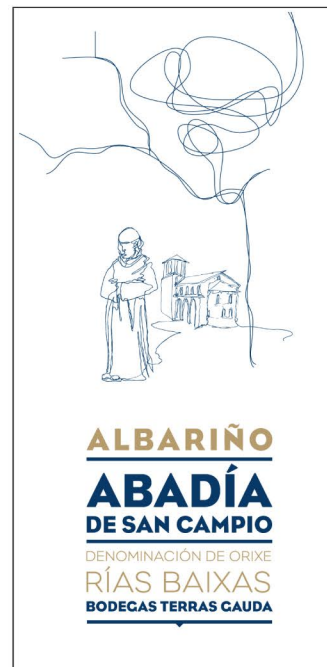
SUGAR CONTENT AT HARVEST: 203 gr/l average

ALCOHOL: 12 % vol.

BOTTLED: End 2021

LAUNCHED: January 2022

PRODUCTION: 480.000 bottles



2021

The selected Albariño grapes that went into the Abadía de San Campio 2021 came from vineyards located in Goián and were harvested on 13 and 14 September. These grapes were picked after a spring in which the weather had been damp and rainy and this pattern, combined with low temperatures, had continued over much of the summer. September, however, was warm and relatively dry which led to a harvest of well-balanced grapes. The Albariño must was excellent, fresh and well-balanced, and this was converted into a lively, vibrant and full-bodied 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 regular 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 in this 2021 vintage are remarkable. They include crunchy, fresh notes of ripe pineapple-like tropical fruit accompanied by delicate hints of white fruit such as pears and Golden Delicious apples. These aromas have been carefully drawn out by a cold pre-fermentation maceration.

The harvested grapes showed an excellent balance leading to a pleasant, very fresh and velvety wine with vibrancy and power on the palate. The judicious touch of acidity and notable creaminess also make this a luscious and highly appetising wine. The tropical fruit comes through again in the retronasal aromas over a fresh, lingering 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.