

ALBARIÑO
ABADÍA
DE SAN CAMPIO

ANALYSIS

HARVEST: September 2022

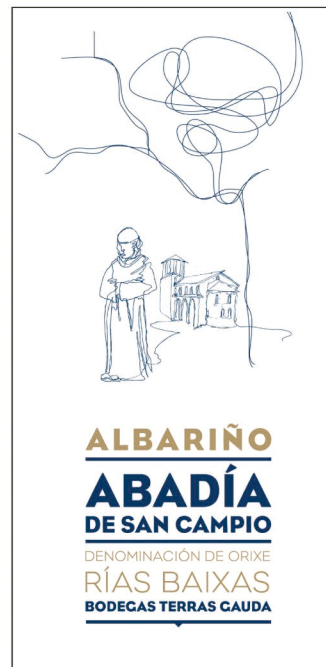
SUGAR CONTENT: 215 gr/l average

ALCOHOL: 12,5 % vol.

BOTTLED: December 2022

LAUNCHED: Early 2023

PRODUCTION: 350.000 bottles



2022

The Albariño grapes that make up Abadía de San Campio 2022 were selected from vineyards located in Goián and harvested on the 12th and 13th of September. These grapes were harvested after a spring of low rainfall and an extremely hot and dry summer. Fortunately, the light rains at the beginning of September provided an excellent ripening of the grapes. All in all, a surprisingly ripe Albariño that was transformed into a wine of intense aroma, powerful mouthfeel and great freshness.

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

In the 2022 vintage, the aromas of white stone fruits such as peach stand out, followed by fresh citrus nuances of grapefruit and lime, ending with a subtle hint of banana and pineapple. The aromas are enhanced by cold pre-fermentation maceration. This warm vintage is reflected in a surprisingly powerful and textured taste. Without losing any of its usual freshness, the wine is fleshy, with a powerful and sparkling mouthfeel typical of a vintage characterised by its excellent ripeness. Ample retronasal aromas of white and citric fruit, with a fresh 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.