


ANALYSIS

HARVEST DATE: September 29th-October 3rd, 2016

SUGAR CONCENTRATION AT HARVEST

DATE: 217 gr/l

ALCOHOL CONTENT: 12,7% vol

BOTTLED: July 2017

LAUNCHED: July 2018

PRODUCTION: 16.968 bottles of 75, 1.100 Magnum and 150 double magnum.



A natureza atlântica do excepcional CAÍÑO BRANCO, praticamente exclusivo do Val do Rosal, dá nome a LA MAR para evocar a influência física do oceano nas suas características e a simbólica, na abertura ao mundo desta caste singular.

Recibe en LA MAR mestura de ALBARIÑO e LOUREIRO, para conseguir, sen perder o seu carácter, unha definición de viño única.

José María Ferreira.



Denominación de Oríxenes Rías Baixas
Bodegas Terras Gauda

2016

Although most of spring 2016 was rainy and cool, at the end of June, with the beginning of summer, temperatures increased considerably. The thermostat rose steadily and it remained hot throughout almost the entire season. Thus, the month of July was the hottest and driest since the beginning of record keeping. The water stress suffered by the vines, which presented itself as severe dehydration of the grapes, affected the Caiño, a variety characterized by its slow, difficult ripening process. However, this stress was corrected thanks to the long-awaited rains which fell at the beginning of September, before the harvest, providing an excellent end to the ripening. This resulted in a complex wine, with a pronounced personality, and delicate aromas of ripe fruit and herbaceous notes, polished with its characteristic mineral profile and a gustatory power that results in an immense finish.

PRODUCTION REGION

Rías Baixas – Galicia.

GRAPE VARIETIES

95% Caiño blanco, 5% Albariño and Loureiro.

VITICULTURE

This is a grape known for its scarce production, being the least productive of the white Galician varieties. The Caiño is a long cycle, late ripening grape. It is the last to be harvested in the season, when there is a high risk of raining.

It is a very delicate grape, its sensitive to mildew requiring interventions such as defoliation or green pruning to prevent diseases and attain a good, balanced ripening.

The decisive, essential winemaking virtue of the Caiño variety making it unique is how effortlessly it expresses the characteristics of its terroir to the most.

VINIFICATION

Because of its high skin percentage, the Caiño grape undergoes a longer cold maceration process to extract the aromas to full advantage.

After the alcoholic fermentation, wine stays in its fine lees up to two months. It is then left to settle at low temperature for another six months until it is bottled and finish its fining during a calm aging of a year.

TASTING NOTES

La Mar begins with intense and evocative aromas of ripe peach-like stone fruit and suggestive hints of melon, pineapple, and persimmon, along with an insinuating scent of lychees. After this first sensation, and given Caiño's capacity to extract the best characteristics of the terroir, attractive mineral hints appear, with earthy and fresh, salty notes. These powerful aromas rest over faint hints of aromatic and floral herbs, finishing with a backdrop of fine, creamy, enveloping lees.

As always, La Mar is full of flavour on the palate, resulting in a succulent wine that is full-bodied yet delicate. It is silky, deep, and has a great structure. It is a chewy wine and, at the same time, its excellent acidity gives it freshness, length, and favours another unique feature of Caiño, its surprising capacity for ageing.

WINEMAKER'S COMMENTS

This wine does not require decanting, although we do recommend letting it breathe for a while before tasting.

Maturation/Ageing potential: at launching time clearly shows the excellent varietal traits of the grape. In a period of at least four years it will continue to evolve in the bottle acquiring complexity and maturity.

Optimum consumption temperature: Between 10 °C and 12 °C.

FOOD MATCHING

Its high acidity makes it a perfect pairing for fish and seafood, but its powerful body and volume enlarges its pairing range to stews or roasted meats, and spiced or slightly spicy hot dishes.