



ANALYSIS

HARVEST DATE: 15th-19th September 2017 **BOTTLED:** July 2018
SUGAR CONCENTRATION AT HARVEST **LAUNCHED:** Beginning 2019
DATE: 216 gr/l **PRODUCTION:** 23.650 bottles of 75, 730 Magnum,
ALCOHOL CONTENT: 12,5% vol 125 double magnum and 45 mathusalem



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 Orixe Rías Baixas
Bodegas Terras Gauda

2017

Although the start of spring was rainy, over April the rainfall was at its lowest historical levels. In general, temperatures over the growing season were high, leading to early bud break and bringing the flowering forward by at least 10 days compared to a normal year. The vegetative cycle ended with a severe summer drought that was eased by some light rain at the very start of September, just before the harvesting of the Caiño, the latest-ripening variety.

The advanced phenological stages continued until the harvest, picking the Caiño for the first time before the start of October. These conditions provided us with excellent ripening reflected in a complex wine with great personality and a combination of fruity and mineral aromas. It shows a depth and intensity of flavours that is uncommon in a white wine and has a never-ending finish.

PRODUCTION REGION

Rías Baixas – Galicia.

GRAPE VARIETIES

97% Caiño blanco, 3% 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 allowed to rest at low temperature for at least another six months until it goes into bottle where it rests and rounds out for a further period of time.

TASTING NOTES

Initially, La Mar surprises us with its clean aromas of tropical fruit, dominated by very ripe pineapple and mango. This first impression is followed by delicate aromas of lychee and ripe peach. The Caiño's excellent ability to extract the finest characteristics from the terroir shows through in this wine with a remarkable minerality, earthy notes and fresh saline overtones. These aromatic sensations are underpinned by hints of aromatic herbs and ripe melon and finish their aromatic journey in an enveloping, creamy backdrop of fine lees.

On the palate, La Mar surprises us right from the start. It is a flavorsome wine, with loads of extract that makes it juicy, broad, unctuous and meaty. It shows excellent structure yet is also soft and appetizing. It wraps around the palate with power and freshness, clearly showing the ripeness of the vintage. The Caiño's excellent acidity brings freshness and gives the wine its excellent ability to age well.

As always, La Mar is flavorsome on the palate, showing itself to be very broad, luscious, deep, full-bodied yet soft, and possessing great structure. It is a chewy wine whose excellent acidity also adds freshness and length and contributes to another feature of the Caiño grape - 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.