



ANALYSIS

HARVEST DATE: 28th September 2018- 4th October 2018

SUGAR CONCENTRATION AT HARVEST

DATE: 216 gr/l

ALCOHOL CONTENT: 12,5% vol

BOTTLED: July 2019

LAUNCHED: Beginning 2020

PRODUCTION: 29.552 bottles of 75 cl, 500 magnum, 125 jeroboam and 50 matusalem



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 Origen Rías Baixas
Bodegas Terras Gauda

2018

Spring 2018 was rainy, with low minimum temperatures that continued into the first third of the summer. In August, there was a notable increase in temperatures coming in the form of two heatwaves at the start and middle of the month, the first one recording the highest maximum temperature seen in the last twenty years. These conditions resulted in some dehydration of the grapes in the most exposed areas, reducing the final weight of the harvest. However, the impact was attenuated thanks to the altitude of our plot of Caiño destined for La Mar and to some propitious, but not very heavy, rainfall a few days before the harvest. The balance shown by the grapes at the time of their picking resulted in a wine with a strong personality and delicate aromas of ripe fruit set off by the wine's typical mineral character. The well-ripened and perfectly-balanced grapes are also reflected in a strength of taste and flavour that is unusual for a white wine.

PRODUCTION REGION

Rías Baixas – Galicia.

GRAPE VARIETIES

98% Caiño blanco, 2% 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

Even though we know that the Caiño is the varietal best able to extract the finest qualities from our terroir, we are still surprised by how much these qualities show through in the wine. The schist soil, the nearby sea and the mild climate of the O Rosal Valley can all be detected, revealing themselves through perceptible aromas of earth and broken rock with surprising saline and iodine nuances. It also, of course, shows fruit, here in the form of ripe aromas of peach and pineapple with hints of cantaloupe melon. The aromatic trajectory comes to a subtle close with enveloping creamy notes created by the wine's contact with the lees.

Although it is already surprising and unique in terms of aromas, it is outstanding on the palate. There is no hint of shyness even on the first contact with the palate. From the outset it is juicy, sweet and voluptuous, giving the wine a lovely enveloping character. It fills the mouth with its unctuousness, yet remains soft and fresh thanks to its excellent acidity, which also contributes to its impressive capacity for ageing. This is a big wine with a never-ending finish.

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.