



ANALYSIS

HARVEST: September 2023

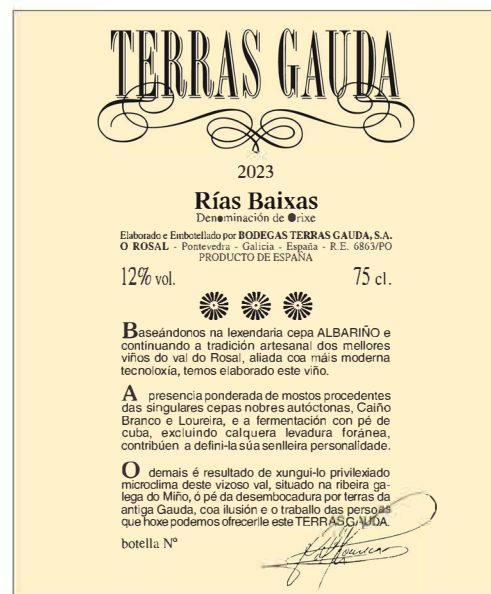
SUGAR CONTENT AT HARVEST:

205 gr/l average

BOTTLED: December 2023

LAUNCHED: Early 2024

ALCOHOL: 12% vol.



2023

This year was generally rainy, with the exception of the spring, with an annual rainfall that was 15% higher than in a normal year. The year can be considered moderately warm with high relative humidity, with two pronounced hot spells during the summer. In recent years we have repeatedly seen a concentration of extreme weather phenomena, such as torrential rainfall or extreme temperatures.

The weather conditions this year brought on an early bud break, which meant that flowering was one week earlier than in a normal year.

The summer remained warm, with high humidity, bringing the grape harvest forward by one week. The significant fluctuations between day-time and night-time temperatures in summer helped to preserve a fresh acidity and an adequate sugar content in the grapes, which resulted in well-balanced musts and highly aromatic, full-bodied, pleasant and lovely lively final wines.

PRODUCING REGION

Rías Baixas – Galicia.

VARIETY

70% Albariño, 25% Caíño and 5% Loureiro.

Albariño contributes to the blend with its fruity aromas and volume on the palate. Loureiro provides good floral aromatic intensity and Caíño adds aromas of tropical fruit, balsamics and – most importantly – great structure, character and uniqueness.

VITICULTURE

The Albariño and Caíño are from the lower-altitude parcels, in other words, more humid and warmer parcels, meaning an earlier harvest and thus wines more highly concentrated, less acid and more full-bodied. This Albariño is the one harvested the earliest, on September 4th-8th, the Caíño being the last variety to be picked, between 11th of September and 15th of September, being the latest.

The Loureiro comes from highest-altitude, least humid, cooler vineyards, leading to a slower ripening giving us a vibrant Loureiro of intense aromas and smoothness on the palate. Harvested on September 9th-11th.

VINIFICATION

After pre-fermentation cold maceration differing in duration according to the variety, alcoholic fermentation was carried out with our own yeast from our own vineyards. After the necessary resting period, the wine was stabilised and bottled.

TASTING NOTES

Terras Gauda is a wine of enormous aromatic and gustatory complexity. The three varietals form an excellent combination offering up a wide and very diverse array of aromas in which we can discern, in the foreground, lovely clean floral and fruity aromas of ripe peaches, tangerines and lychees, supported by subtle earthy and mineral overtones and delicate saline and minty notes.

As with all vintages, the palate is impressive in terms of its character and opulence. This is a very fleshy, unctuous and flavoursome wine, filling the palate with its volume. Yet it is also fresh, youthful and very lively thanks to its excellent acidity. The long and pleasant finish is packed with intensely fruity and mineral aromas.

WINEMAKER'S COMMENTS

We do not consider it necessary to decant this wine. Cellaring/Ageing potential: This wine should be served young. No ageing recommended. Best when served at: 10°C to 12°C.

FOOD MATCHING

The wine is rich on the palate and deserves seafood, specially oysters and crab, perfect with creamy dishes, rice and Asian cuisine with rich sauces.