



TERRAS GAUDA

2021

## ANALYSIS

**HARVEST:** September 2021

**SUGAR CONCENTRATION:** 207 gr/l

**ALCOHOL CONTENT:** 12% vol.

**BOTTLED:** July 2022

**LAUNCHED:** January 2023

**PRODUCTION:** 40.000 bottles of 75 cl and 1989 Magnum.

## 2021

The weather conditions over the growing season caused a later start to the bud break compared to recent years, returning to what is considered to be the more usual time of year. It was a wet year, with 10% more rainfall than in a normal growing season. The spring was also characterised by high relative humidity and low temperatures for the time of year. The high humidity and rainfall continued over the summer and the grapes would have struggled to develop as they should.

Fortunately, the back end of the summer, a key period for the ripening, was warm and sufficiently dry. There were significant fluctuations in the daytime and nighttime temperatures over the ripening period, which helped to preserve a fresh acidity in the grapes and a good amount of sugar in all the varieties. This resulted in well-balanced musts and complex, well-structured and lively wines.

## PRODUCING REGION

Rías Baixas - Galicia, Spain.

## GRAPE VARIETY

70% Albariño, 23% Caiño y 7% Loureiro.

The Albariño grape contributes to the mix its frutal aromas and volume in the mouth, the Loureiro grape provides good floral aromatic intensity and the Caiño brings to the mix exotic fruit and balsamic aromas, and most importantly, a great structure and singularity.

## VITICULTURE

The Albariño and the Caiño grapes come from the plots located at lower elevation, that is, plots with more humid and warmer conditions that allow for earlier harvest time. Wines made with such grapes have greater concentration, less acidity and more body. This is the earliest harvested Albariño grape (September 11th-September 18th), while the Caiño is the last variety to be picked, between the 21th of September and the 26th of September, being the last to ripen, although it was picked up for the first time before October. The Loureiro grape comes from the highest altitude plots we have. These plots have less humidity and cooler temperatures, resulting in the slower grape ripening that lends the lively Loureiro wine intense aromas and a smooth mouth. This variety is harvested between the 19th to the 20th of September.

## VINIFICATION

We select specific plots planted with each variety and, once the musts are obtained, we decide on the ideal percentages to make up the blend. This was then fermented in large vats and small barrels made of new French oak, used for only one or two fills. After alcoholic and malolactic fermentation, the wine were subjected to a slow lees-ageing process, carrying out bâtonnage (stirring of the lees) three times per week in the small barrels and twice in the large wooden vats. The wine remained in contact with the lees for five months in the small barrels and seven months in the large vats, before being left to rest at low temperature in tank.

## TASTING NOTES

This wine shows the elegant alliance of the subtle nature of the French oak with the strong fruity character of our grape varieties. This wine takes us on a surprising aromatic journey that starts by revealing a remarkable fruity power with aromas of mandarin, ripe peach and quince jelly. It then progresses towards delicate notes of camomile blossom and concludes with some star anise and earthy overtones.

Simultaneously, and in perfect balance, the wine reveals the subtle contribution of the French oak through its delicate aromas of crema catalana, freshly baked bread and soft smoky notes which all add to its complexity.

The palate is impressive with power and smoothness, perfectly combined with a vibrant freshness derived from a superb fruity acidity. This wine is silky and elegant, with a captivating and enveloping sensation on the palate.

The ripe fruit and floral notes come through again on the long, lingering finish and blend with the toasty notes imparted by the exquisite woods.

## WINEMAKER'S COMMENTS

We recommend allowing the wine to breathe before drinking it.

Maturation/Ageing Potential: This is a wine that may develop well in the bottle for at least another five years.

Optimum consumption temperature: 12 °C.

## FOOD MATCHING

Because of its creamy richness and depth this wine can be paired with a large variety of dishes, from oven baked fish to white meats, from risottos to pasta and even foie.