



TERRAS GAUDA

2022

ANALYSIS

HARVEST: September 2022

SUGAR CONCENTRATION: 216 gr/l

ALCOHOL CONTENT: 12,5% vol.

BOTTLED: November 2023

LAUNCHED: July 2025

2022

This vintage was very dry, with the exception of the month of June. So much so, that winter rainfall was 37% below average. As for temperatures, they remained high throughout the vegetative cycle, allowing us to classify the winter as very warm.

Budbreak occurred at the usual time, but May—and especially July—were marked by extremely high temperatures, with record highs in July that exceeded 30°C on half of the days. This led to several heat waves that dehydrated the grapes, particularly in the most exposed areas, and also accelerated the vine's phenological stages.

August was mild, leading to a harvest that began about five days earlier than usual. Thanks to timely rainfall in September, the dehydration of the grapes was partially corrected, allowing them to reach excellent ripeness. The resulting musts were well-balanced, with gentle acidity and wines of great body, richness, and exceptional length.

PRODUCING REGION

Rías Baixas - Galicia, Spain.

GRAPE VARIETY

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

Albariño contributes fruit aromas and volume on the palate. Loureiro adds good floral aromatic intensity, while Caiño provides exotic fruit and balsamic notes, and most importantly, great structure and uniqueness.

VITICULTURE

The Albariño and Caiño grapes come from lower-altitude plots—more humid and warmer—meaning an earlier harvest and thus greater concentration, lower acidity, and more body in the wines. This Albariño is harvested earliest, between September 8 and 14, while Caiño is the last variety to be picked, between September 17 and 22, making it the latest to ripen.

The Loureiro comes from our higher-altitude vineyards, which are cooler and less humid, resulting in slower ripening. This gives us a vibrant Loureiro with intense aromas and a smooth mouthfeel. It was harvested on September 15 and 16.

VINIFICATION

We selected specific plots for each variety and, once the musts were obtained, determined the ideal proportions for the final blend, which was fermented in French oak foudres of varying ages. After both alcoholic and malolactic fermentation, the wine underwent slow ageing on lees, with two weekly bâtonnages in the foudres. It remained in contact with the lees in the foudres for seven and a half months, and was then refined through cold settling in tank.

TASTING NOTES

This wine offers an intriguing aromatic journey that begins with a notable fruit-driven energy, led by ripe mandarin, pear, and stone fruits such as peach. It quickly evolves toward subtle notes of lychee and ripe melon. At a secondary aromatic level, the delicate influence of the French oak emerges harmoniously, enhancing complexity with hints of toasted bread, nutmeg, and pastry cream. On the palate, it excites with its notable power and body, which coexist perfectly with a delightful freshness thanks to its excellent fruit-driven acidity. The texture is opulent, velvety, and creamy.

Its powerful and lingering finish brings back the pleasant sensations of ripe fruits, embraced by the subtlety of the fine oak that housed it.

WINEMAKER'S COMMENTS

It is advisable to allow the wine to breathe before tasting.

Ageing Potential: This wine can continue to evolve positively in bottle for at least another eight years.

Optimal Serving 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.