

La Mar

ANALYSIS

HARVEST DATE: 21th - 26th September 2019 **BOTTLED:** August 2020
SUGAR CONCENTRATION AT HARVEST **LAUNCHED:** Autumn 2021
DATE: 215 gr/l **PRODUCTION:** 14.130 bottles of 75 cl, 500
ALCOHOL CONTENT: 12,5% vol magnum, 125 jeroboam and 50 matusalem

La Mar

A natureza atlántica do excepcional CAÍÑO BRANCO, practicamente exclusivo do Val do Rosal, dá nome a LA MAR para evocar a influencia física do océano nas súas características e a simbólica, na apertura 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

2019

The end of winter led to early budding due to the high maximum temperatures that continued throughout much of spring, although with temperature fluctuations of up to 20°C. The rains in summer were scarce and the temperatures quite low except for two very intense heat strokes. The stress suffered by the plant was manifested in a low fertility rate, with few clusters and low weight that led to a decrease in production.

Although budding was early, the summer weather conditions led to a harvest that was only 4 days earlier than usual. The propitious rains at the beginning of the harvest partially corrected the dehydration of the grapes, providing us with a correct maturation of all the varieties and some complex and lively wines.

PRODUCTION REGION

Rías Baixas – Galicia.

GRAPE VARIETIES

98% Caíño 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 Caíño 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 Caíño 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 Caíño 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

The first impact that La Mar leaves us is its intense and clean aroma of tropical fruits, highlighting the very ripe pineapple and passion fruit. After this first impression, delicate aromas of cantaloupe melon and peach compote appear. The excellent capacity of Caíño to extract the best characteristics that our terroir treasures, run harmoniously in an aromatic landscape of remarkable minerality and saline subtlety thanks to its light iodized nuances. La Mar ends its long aromatic journey with a seductive spicy and creamy memory of fine lees.

Already in aromas it is exceptional, but it is in the mouth where it really surprises us greatly. It shows itself without any modesty, in fullness, filling the palate with its surprising unctuousness. Its high extract makes it fleshy, juicy and very broad, resulting both tender and fresh thanks to its excellent acidity that favors another of the peculiarities of Caíño, its amazing ability to age.

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.