

La Mar

ANALYSIS

HARVEST DATE: 15th - 18th September 2020 **BOTTLED:** August 2021
SUGAR CONCENTRATION AT HARVEST **PRODUCTION:** 28.758 bottles of 75 cl,
DATE: 216 gr/l 570 Magnum and 100 Jeroboam
ALCOHOL CONTENT: 12,7% vol

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

2020

In general, temperatures throughout the growing season were high, leading to an early start to bud break, with flowering about 10 days earlier than in a normal year. Summer rains were scarce and the maximum temperature in July was extreme, causing several heat shocks that dehydrated the grapes in the most exposed areas, which slightly reduced the weight of the bunches.

August was mild with little rainfall and in September we again suffered high temperatures and the consequent dehydration of the grape. This, in any case, was mitigated by the altitude of our Caíño plot dedicated to La Mar, which provides freshness and good ventilation, which was reflected in a grape with great balance and perfect ripeness. This was reflected in a wine of accentuated personality and character, with delicate aromas of ripe fruit outlined with its usual mineral trait. Its good ripeness is also reflected in a powerful taste and finish that is unusual for a white wine.

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 oenological virtues that make Caíño a unique variety are its ability to extract the maximum of the characteristics of the terroir where it is located and its exceptional ageing capacity.

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 for more than 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

Although we are well aware of Caíño's ability to extract the unique characteristics of our terroir, it never ceases to surprise us to what extent it manages to manifest a clear minerality, admirable saline nuances and shy earthy aromas of broken rock that give it distinction. Of course it shows fruitiness, marked by notable aromas of ripe melon, peach and pineapple, accompanied by faint hints of lychee, ending its aromatic journey on a captivating creamy and spicy background of fine lees.

The most impressive aspect of La Mar is its fullness of flavour. From the first contact with the palate it is portentous, it is a wine that fills the palate with its juiciness, fleshy, sweet and with an unusual structure in a white wine. At the same time it is delicate, silky and fresh thanks to its excellent acidity, one of the secrets of its surprising ageing capacity.

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 five years it will continue to evolve in the bottle acquiring complexity and maturity.

Optimum consumption temperature: Between 10 °C and 12 °C.

FOOD PAIRING

It goes perfectly with fish and seafood thanks to its good acidity, but its powerful body and volume give rise to a wide range of pairings, and can be combined with stews or baked meats without ruling out spicy or slightly spicy dishes.