



ANALYSIS

HARVEST DATE: 21th - 25th September 2021

SUGAR CONCENTRATION AT HARVEST

DATE: 207 gr/l

ALCOHOL CONTENT: 12% vol

LAUNCHED: Early 2023

PRODUCTION: 43.467 bottles of 75 cl,

1.700 Magnum and 250 Jeroboam

La Mar
de TERRAS GAUDA

A natureza atlântica do excepcional CAÍÑO BRANCO, praticamente exclusivo do Val do Rosal, dá nome a LA MAR para evocar a influência física do oceano nas suas características e a simbólica, na abertura 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 Fernández



Denominación de Orixe Rías Baixas
Bodegas Terras Gauda

2021

The weather conditions over the growing season caused a slightly later start to budburst than in previous years, returning to the usual timing. This was a rainy year, with 10% more rainfall than normal for the season. Added to this was a spring with high relative humidity and temperatures that were low for the time of year. The high humidity and high rainfall continued over the summer, which had us worried that the grapes might not be able to develop properly.

Fortunately, the back end of the summer season, a key period for ripening, was warm and, thanks to the altitude and good air circulation in our Caiño vineyard, from which La Mar is sourced, the foliar humidity was minimal, thus resulting in an excellent end to the ripening process. This was reflected in very well-balanced grapes giving us a wine with a strong personality and character, with delicate aromas of ripe tropical fruit set off by its characteristic mineral traits. The good end to the vegetative cycle is also reflected in the wine's powerful flavours on the palate with a finish that is unusual for a white wine.

PRODUCTION REGION

Rías Baixas – Galicia.

GRAPE VARIETIES

98% Caiño 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 Caiño 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 Caiño 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 Caiño 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

The first impression we have of La Mar de Terras Gauda is one of a clean and intense bouquet of tropical fruit, particularly very ripe pineapple and passion fruit. This is followed by delicate aromas of cantaloupe melon, lychee and peach compote. The Caiño has an impressive ability to draw out the finest qualities of our terroir. These qualities flow harmoniously in an aromatic landscape of remarkable minerality and saline delicacy thanks to slight hints of iodine. La Mar ends its long aromatic journey on a captivating spicy note and with a creaminess from the fine lees.

While the nose is very attractive, it is on the palate where this wine really surprises us. It shows itself fully and unashamedly, filling the palate with its surprising volume. This juicy, fleshy and very big wine thanks to its high extract. It is also soft and fresh due to its silky texture and excellent acidity that contributes to another of Caiño's special abilities, its amazing capacity for ageing.

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.