

ALBARIÑO
ABADÍA
DE SAN CAMPIO

ANALYSIS

HARVEST: September 2023

SUGAR CONTENT: 207 gr/l average

ALCOHOL: 12 % vol.

BOTTLED: December 2023

LAUNCHED: Early 2024



2023

The Albariño grapes used for Abadía de San Campio 2023 were selected from the highest-lying vineyards and harvested on 7 and 8 September. This early harvest had been brought on by a warm season with high relative humidity. August began with a notable increase in temperatures which maintained the advanced vegetative growth of the vines and the early ripening of the grapes. This has been reflected in a well-balanced and very fresh Albariño must, which has been transformed into a cheerful, lively and big-bodied wine of great aromatic intensity.

PRODUCING REGION

Rías Baixas - Galicia.

VARIETY

100% Albariño.

VITICULTURE

The source of this wine is the Albariño from our higher altitude vineyards, with lower humidity, cooler and a greater difference in temperature between day and night, which favours a slower ripening, offering us a very fresh Albariño, of great aromatic intensity, with greater acidity and smoothness in the palate.

The grapes are harvested by hand and transported to the winery in crates weighing no more than 18 Kg, thus preventing the grapes from prematurely splitting open.

VINIFICATION

After pre-fermentation cold maceration, alcoholic fermentation is carried out using our own native yeast, isolated from our own vineyard. After this, the wine is left to rest for the necessary time period, stabilised and finally bottled.

TASTING NOTES

The aromas of this vintage 2023 are remarkable for their intense yet delicate nuances of ripe citrus fruit with a predominance of lime and lemon aromas, accompanied by light notes of white fruit, such as Golden Delicious apples, ending with a gentle hint of aromatic herbs and banana.

This vintage stands out for its excellent balance on the palate, which results in a very juicy and fresh wine. It shows a very nice level of acidity and a remarkable creaminess that creates a crisp yet luscious and highly appetising wine. The retro-nasal aromas are distinctly citric and reminiscent of white fruit, with a persistent and very long finish.

WINEMAKER'S COMMENTS

We do not consider necessary to decant this wine.

Cellaring/ Ageing potential: No ageing recommended.

Best when served at: 10°C to 12°C.

FOOD MATCHING

Wonderful pairing with shellfish, oysters, clams and crab. Enjoy with spicy Asian cuisine.