

BODEGAS TERRAS GAUDA

ABADIA DE SAN CAMPIO



ANALYSIS

HARVEST: September 2025

SUGAR CONTENT: 209 gr/l average

ALCOHOL: 12,5 % vol.

BOTTLED: December 2025

LAUNCHED: Early 2026

2025

The Albariño grapes that make up Abadía de San Campio 2025 were selected from our highest-altitude vineyards and harvested on September 8th and 9th. This early harvest was prompted by a very warm growing season with high relative humidity. The initial advancement of the vegetative cycle continued throughout the season and, despite multiple heatwaves, the light rainfall during the seven days prior to the start of harvest provided excellent grape ripening. This is reflected in the wine as a surprisingly mature Albariño, with intense aromas, a powerful palate, and remarkable freshness.

PRODUCING REGION

Rías Baixas - Galicia.

VARIETY

100% Albariño.

VITICULTURE

The source of this wine is Albariño from our highest-altitude vineyards, characterized by lower humidity, cooler conditions, and a greater difference between day and night temperatures. This favors slower ripening, resulting in a very fresh Albariño with great aromatic intensity, higher acidity, and smoothness on the palate.

Harvesting is done by hand, and the grapes are transported to the winery in boxes weighing no more than 18 kg, thus preventing premature crushing of the fruit.

VINIFICATION

After a cold pre-fermentation maceration, alcoholic fermentation is carried out using our native yeast, isolated from our own vineyards. The wine then rests for the necessary time, is stabilized, and finally bottled.

TASTING NOTES

The 2025 vintage will be remembered as one of the most balanced in recent years. On the one hand, it stands out for its aromatic intensity of citrus fruits, with grapefruit predominating, accompanied by light notes of white and stone fruits such as Golden apple and apricot, finishing with a subtle hint of fresh grass. On the other hand, it surprises with its magnificent balance on the palate, resulting in a generous, broad, and lively wine. Its well-integrated acidity provides great freshness and vibrancy. The retronasal is distinctly citrus-driven and marked by white fruit notes, with a long and pleasant 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

The citrus and tropical notes of this wine make of it a great companion of any seafood menu. Perfect pairing for the raw bar, try it with West Coast Oysters. Special calling for Maryland bluecrab and why not, some casual fresh fish tacos.

Enjoy with a juicy Cajun rice, Fredo linguini, any japanese ramen of your choice and of course, grilled "pulpo"!