



ANALYSIS

HARVESTED: September 2018

SUGAR CONTENT AT HARVEST:

216 gr/l average

ALCOHOL: 12,5% vol.

BOTTLED: December 2018

LAUNCHED: December 2018

PRODUCTION: 915.000 bottles



2018

Spring 2018 was rainy, with low minimum temperatures that lasted throughout the first third of the summer. In August, there was a notable increase in temperatures, reflected in two heatwaves at the start and in the middle of the month – during the first heatwave, the highest temperature of the last 20 years was recorded. These conditions had an impact on the dehydration of grapes in the most exposed areas, reducing the final weight of the harvest.

Thanks to a sunny, dry September, we staggered the harvest in such a way that it lasted for longer than usual, achieving excellent maturation of all grape varieties and obtaining wines that are very long, well-balanced and complex.

PRODUCING REGION

Rías Baixas – Galicia.

VARIETY

70% Albariño, 22% Caíño and 8% Loureiro.

Albariño contributes to the blend with its fruity aromas and volume on the palate. Loureiro provides good floral aromatic intensity and Caíño adds aromas of tropical fruit, balsamic and – most importantly – great structure, character and uniqueness.

VITICULTURE

The Albariño and Caíño are from the lower-altitude parcels, in other words, more humid and warmer parcels, meaning an earlier harvest and thus wines more highly concentrated, less acid and more full-bodied. This Albariño is the one harvested the earliest, on September 17th-28th, the Caíño being the last variety to be picked, between 28th of September and 4th of October, being the latest.

The Loureiro comes from highest-altitude, least humid, cooler vineyards, leading to a slower ripening giving us a vibrant Loureiro of intense aromas and smoothness on the palate. Harvested on September 26th-27th.

VINIFICATION

After pre-fermentation cold maceration differing in duration according to the variety, alcoholic fermentation was carried out with our own yeast from our own vineyards. After the necessary resting period, the wine was stabilised and bottled.

TASTING NOTES

The result of the combination of the grape varieties is striking. This is a wine of great complexity where clear citrus aromas of mandarin and orange peel, peach and aniseed mingle with pleasant undertones of earth, jasmine blossom and bay leaf.

Its powerful structure and character are impressive, filling the palate with fleshiness and velvety sensations. At the same time it is fresh, cheerful and very lively thanks to its excellent acidity, treating us to a pleasant, intense and very long finish. Both its aromas on the palate as well as its taste sensations reflect the good ripening conditions of the 2018 vintage.

This wine provides us with two apparently contradictory characteristics: it is a complex wine that is easy to drink.

WINEMAKER'S COMMENTS

We do not consider it necessary to decant this wine. Cellaring/Ageing potential: This wine should be served young. No ageing recommended. Best when served at: 10°C to 12°C.

FOOD MATCHING

The wine is rich on the palate and deserves seafood, specially oysters and crab, perfect with creamy dishes, rice and Asian cuisine with rich sauces.