



BRAND INFORMATION



BRAND HISTORY

- ◆ Terras (Land) Gauda (Happiness) was founded in 1990 by the Fonseca family in the southern-most region of Rías Baixas, O Rosal.
- ◆ Considered to be one of Rías Baixas' most historic wineries, focus is on making the highest quality wines, with a distinctive personality.
- ◆ All vines are hand-picked & trellised *double cordon royat* (instead of traditional pérgola system) to increase the grapes' natural concentration. All wines are vinified using natural yeasts and aged *sur-lees* in stainless steel tanks before bottling.

FEATURES AND BENEFITS

- ◆ Unique soil type and close proximity to the Atlantic Ocean, O Rosal region is known for producing more mineral, quality-driven wines than other parts of Rías Baixas.
- ◆ Many attribute Terras Gauda to being responsible for the advancement and development of the appellation as a whole.
- ◆ Terras Gauda has become a category leader and go-to producer within the sommelier seeking quality-driven Albariños.
- ◆ Terras Gauda currently manages a total of 400 acres of vines and owns 95% of **all** Caiño Blanco planted in Rias Baixas, making their white wines singular in the veritable sea of mono-varietal Albariños currently sold in the U.S with estate positioning.

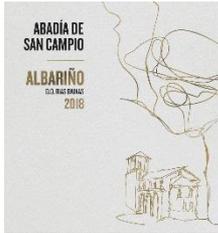
COMPETITIVE SET

- ◆ Bodegas Martín Codax, Burgans, Santiago Ruiz, Mar de Frades, Pazo de Señorans and Fillaboa.



TERRAS GAUDA

KEY SELLING POINTS



RÍAS BAIXAS
ABADIA DE SAN CAMPIO ALBARIÑO

- ◆ Hand harvested from estate-owned grapes that lie close to the emblematic estuaries of the O Rosal sub-region, vineyards at this site thrive in the slightly more humid and warmer lands that surround the winery. Grapes are harvested slightly earlier and contain a higher concentration of flavors and lower acidity, producing a more supple and voluminous style of Albariño.
- ◆ 100% Albariño. 6 hours of cold soaking, traditional low-temperature fermentation in stainless steel vats after adding native yeasts supplied from owned vineyards. Aged sur lees for 3-4 months, cold stabilized and filtered before bottled. One bottling and vintage for U.S. to prevent bottle variation.
- ◆ Described by winemaker Emilio Canas as being ‘appetizing and lively on the palate,’ citric notes are infused with delicate aromas of tropical fruit and freshly-cut green apple. Perfectly-integrated acidity, creamy, fruit-forward notes brought upon by sur lees aging, will make the perfect accompaniment for spicy dishes, Asian and seafood.



O ROSAL, RÍAS BAIXAS
WHITE WINE

- ◆ The flagship wine produced at the estate, the Terras Gauda O Rosal pays homage to the native varieties of the region. A unique blend of estate-grown Albariño, Caiño Blanco and Loureiro, each variety is said to play an important part in this being one of the highest-scoring wines from Rías Baixas year-after-year.
- ◆ 70% Albariño is said to provide citric notes & roundness on the palate; 18% of Caiño Blanco is said to render exotic fruit notes and structure, while the 12% of Loureiro is said to provide floral and herbal notes - rounding out the wine’s incredible complexity and providing a palate that is fresh and youthful, with powerful structure.
- ◆ Fermentation in stainless steel tanks at low temperature with natural yeast from owned vineyards, cold-stabilized, filtered and then bottled.
- ◆ **v.2017: 90 pts. *Wine Spectator***



RÍAS BAIXAS
'BLACK LABEL' WHITE WINE

- ◆ Unique estate grown blend containing select lots of 70% Albariño, 10% Loureiro and 20% Caiño blanco.
- ◆ Each variety is macerated according to the winemaker’s desired expression. Final blend is co-fermented in oak *foudres*, then left to mature *sur lees* for 4 ½ months, with periodic stirring of the lees. Malolactic fermentation occurs simultaneously and finished wine is left to rest eight months in cold maceration prior to bottling.
- ◆ Rich and complex, with hints of brioche, green banana, custard, pear and ripe pineapple. One of the few and exceptional barrel-fermented wines made in Galicia.
- ◆ **v.2015: 92 pts. *James Suckling***