

ABADÍA DE SAN CAMPIO

ALBARIÑO

D.O. RÍAS BAIXAS

2018



VARIETAL: 100% Albariño

APPELLATION: D.O. Rías Baixas

ALCOHOL: 12.5%

PH: 3.48 **TA:** 7.2 g/L

AGING: Aged sur lie in stainless steel tanks

CASES IMPORTED: 850 6/750mL

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 emblematic wineries, Terras Gauda routinely produces award-winning white wines made solely from estate-grown fruit. Many attribute the estate with being responsible for the advancement and development of the appellation as a whole, due to its sincere dedication to quality control and preserving the native grape varieties of Galicia.

VINEYARDS AND WINEMAKING:

Located on the Atlantic coast, just above Portugal, with a mild, maritime climate and expansive coastline estuaries, Rías Baixas shares the same mineral-rich soils and cool climate as renowned white wine-producing regions, including France's Loire Valley and the Rhine region of Germany. The O Rosal sub-region, with its unique, iron-rich schist soils and closer proximity to the Atlantic Ocean, is known for producing more mineral, quality-driven wines than other parts of the appellation.

All of Terras Gauda's estate-owned grapes are planted close to the symbolic estuaries of the O Rosal sub-region, and the vineyards they use for making the Abadía de San Campio grow in the slightly more humid and warmer lands that surround the winery. All vines are hand-picked and trellised double cordon royat, instead of the traditional pérgola system, to increase the grapes' natural concentration. Grapes are harvested slightly earlier here and contain a higher concentration of flavors and lower acidity, producing a more supple and voluminous style of Albariño.

During harvest, grapes are transported to the winery within minutes in crates weighing no more than 40 pounds. Upon arrival to the fermentation hall, clusters are destemmed and grapes undergo six hours of cold soaking before beginning a traditional, low-temperature alcoholic fermentation in stainless steel vats with native yeasts supplied from the estate-owned vineyards. The finished wine is aged sur lees for 3–4 months in tank and then cold stabilized and filtered before bottling.

VINTAGE INFORMATION:

The 2018 vintage in Rías Baixas began with a rainy spring and lower-than-normal temperatures that lasted through the first third of summer. In August, temperatures increased notably, especially towards the beginning and middle of the month. Grape dehydration was of major concern in inland areas of Rías Baixas, which ended up reducing production significantly throughout the appellation. September remained sunny and dry, allowing for a staggered harvest, which began on September 23rd. The resulting white wines made from the 2018 vintage are said to be well-balanced and complex, with great natural concentration.

TASTING NOTES:

Intense, fruit-forward aromas of ripe apple, fresh pineapple and apricot. The palate is fresh, powerful and balanced with vibrant acidity. This is a bright and lively, yet velvety wine with a pleasing, persistent finish.