

# TERRAS GAUDA

2018  
**Rías Baixas**  
Denominación de Orixe  
**O ROSAL**



## VARIETAL:

100% Albariño

## APPELLATION:

DOCa Rioja

**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.

The Terras Gauda O Rosal is the estate's flagship wine and pays homage to the native varieties found in the D.O. Rías Baixas. A unique blend of estate-grown Albariño, Caíño Blanco and Loureiro, each variety plays an important part in the wine's organoleptic composition. The Albariño and Caíño grapes come from lower-altitude parcels, which are warmer and more humid with a slightly earlier harvest, producing less acidic and more full-bodied wines. The Loureiro comes from the highest-altitude, driest and coolest vineyards, which have a slower ripening process and produce grapes with more floral notes and richer acidity.

All vines farmed by Terras Gauda are hand-picked and trellised with a double cordon royat, instead of the traditional pérgola system, to increase the grapes' natural concentration. After pre-fermentation cold maceration, each variety is fermented separately using native yeasts supplied from the estate-owned vineyards stainless steel tanks at low temperatures. After the completion of alcoholic fermentation, the wine is then aged for 3-4 months sur lie in tank before it is lightly filtered and bottled.

## 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

Unique and complex, this wine contains enticing notes of ripe peach, mandarin, pineapple, Asian pear and anise, with hints of jasmine and bay leaf. Comprising a blend of three varieties indigenous to Rías Baixas, winemaker Emilio Canas describes the Albariño as having citrus notes and roundness on the palate, the Caíño Blanco provides exotic fruit notes and structure, and the Loureiro contributes soft floral and herbal notes to this blend. Incredibly round and fleshy on the mid-palate with mouth-watering acidity, the 2018 Terras Gauda O Rosal is complex wine that is incredibly enjoyable to drink.