



ANALYSIS

HARVEST: September 2015

BOTTLED: November 2015

SUGAR CONCENTRATION AT HARVEST

LAUNCHED: Beginning 2016

DATE: 215 gr/l

PRODUCTION: 6.750 bottles

ALCOHOL CONTENT: 12,5 % vol.

2015

The spring of 2015 turned out to be one of the hottest in the last 25 years. The high temperatures and the dry weather continued throughout most of the summer, having resulted in an appreciably earlier development of the vines which was reflected in an early harvest. The draught was alleviated thanks to the rains at the beginning of September having come to the aid of the vines at the right time to properly finish an excellent ripening giving rise to musts of a fine sugar content and the exact degree of malic acid, having resulted in meaty, well-structured wines.

PRODUCING REGION

Rías Baixas - Galicia, Spain.

GRAPE VARIETY

70% albariño, 18% Loureiro, 12% Caíño Blanco.

The Albariño grape contributes to the mix its frutal aromas and volume in the mouth, the Loureiro grape provides good floral aromatic intensity and the Caíño brings to the mix exotic fruit and balsamic aromas, and most importantly, a great structure and singularity.

VITICULTURE

The Albariño and the Caíño grapes come from the plots located at lower elevation, that is, plots with more humid and warmer conditions that allow for earlier harvest time. Wines made with such grapes have greater concentration, less acidity and more body. This is the earliest harvested Albariño grape (September 16th-September 21st), while the Caíño is the last variety to be picked, between the 26th and the 29th of September, being the last to ripen, although it was picked up for the first time before October. The Loureiro grape comes from the highest altitude plots we have. These plots have less humidity and cooler temperatures, resulting in the slower grape ripening that lends the lively Loureiro wine intense aromas and a smooth mouth.

This variety is harvested between the 24th to the 25th of September.

VINIFICATION

After going through a maceration process timed according to the variety, we select the musts of each one to make the varietal mix that will be fermented in French oak barrels. After the alcoholic fermentation process is completed the wine is left 5 and a half months to mature over the lees and is periodically "battonaged" during this time, while the malolactic fermentation occurs simultaneously. The wine rests gradually through eight months in cold maceration prior to bottling.

TASTING NOTES

A wine of an amazing aromatic gamut. An initial appreciably fruitiness marked by white fruit aromas such as Golden apple and pear, layered over hints of lychee, mandarin orange and peach, interlaced with delicate chamomile flower notes. In parallel, subtle French oak notes come forth, with hints of pastry cream, melted butter and fresh-baked bread providing greater complexity.

This wine fills the palate with its great structure and character whilst also adding freshness thanks to its excellent fruity acidity. It reveals itself to be full, enveloping, foretelling a great longevity. Great finish on the palate full of ripe, honeyed sensations along with smoky hints of the fine woods in which it was stored.

WINEMAKER'S COMMENTS

We recommend to air open the wine to breath before tasting. Maturation/Ageing potential: this wine can evolve harmoniously in the bottle for five years.

Optimum consumption temperature: 12 °C.

FOOD MATCHING

Because of its creamy richness and depth this wine can be paired with a large variety of dishes, from oven baked fish to white meats, from risottos to pasta and even foie.