

La Mar

ANALYSIS

HARVEST DATE: September 27th-30th, 2015

SUGAR CONCENTRATION AT HARVEST

DATE: 216 gr/l

ALCOHOL CONTENT: 12,5% vol

BOTTLED: September 13th, 2016

LAUNCHED: August 2017

PRODUCTION: 16.042 bottles of 75 cl
and 1.008 Magnum.

La Mar

A natureza atlántica do excepcional CAÍÑO BRANCO, practicamente exclusivo do Val do Rosal, dá nome a LA MAR para evocar a influencia física do océano nas súas características e a simbólica, na apertura ao mundo desta caste singular.

Recibe en LA MAR mestura de ALBARIÑO e LOUREIRO, para conseguir, sen perder o seu carácter, unha definición de viño única.

José María Ferrera



Denominación de Orixe Rías Baixas
Bodegas Terras Gauda

2015

The spring of 2015 turned out to be one of the hottest in the last 25 years. The high temperatures and dry weather lasted throughout a large part of the summer, having led to the vines having developed remarkably ahead of time, which was reflected in an early harvest. The very late Caiño variety was harvested before October for the very first time. The rains at the beginning of September brought relief from the drought, helping the vines to round out an excellent ripening at precisely the right time, having provided us with musts with a good degree of sugar and fresh acidity. A wine of a marked personality, with delicate aromas of ripe fruit profiled with its customary minerality. The fine ripening process is also revealed in its powerful palate and a long, deep, endless finish.

PRODUCTION REGION

Rías Baixas – Galicia.

GRAPE VARIETIES

95% Caiño blanco, 5% Albariño and Loureiro.

VITICULTURE

This is a grape known for its scarce production, being the least productive of the white Galician varieties. The Caiño is a long cycle, late ripening grape. It is the last to be harvested in the season, when there is a high risk of raining.

It is a very delicate grape, its sensitive to mildew requiring interventions such as defoliation or green pruning to prevent diseases and attain a good, balanced ripening.

The decisive, essential winemaking virtue of the Caiño variety making it unique is how effortlessly it expresses the characteristics of its terroir to the most.

VINIFICATION

Because of its high skin percentage, the Caiño grape undergoes a longer cold maceration process to extract the aromas to full advantage.

After the alcoholic fermentation, wine stays in its fine lees up to two months. It is then left to settle at low temperature for another six months until it is bottled and finish its fining during a calm aging of a year.

TASTING NOTES

This 2015 vintage is outstanding for its appreciable intensity of its fresh, clean and well-rounded ripe tropical fruit aromas.

On an initial scale, we note aromas of ripe peach and the tropical character of pineapple and mango. Following this first impression, aromas of mandarin, orange and a faint floral hint. Thanks to the Caiño variety's ability to extract the finest attributes the terroir has to offer, La Mar displays a remarkable minerality, earthy on nose and retronasal aromas. On the next aromatic scale, this wine's elegant surprising salty hints envelope its interesting aromatic profile.

The palate is stunning. Its high glycerol content and high extract fill the palate with pleasing sensations. This is an unctuous, meaty wine of great structure and body yet at the same time tender, lively, enveloping and fresh, with an excellent acidity imbuing it with freshness and length whilst at the same time facilitating this wine's perfect aging.

WINEMAKER'S COMMENTS

This wine does not require decanting, although we do recommend letting it breathe for a while before tasting.

Maturation/Ageing potential: at launching time clearly shows the excellent varietal traits of the grape. In a period of at least four years it will continue to evolve in the bottle acquiring complexity and maturity.

Optimum consumption temperature: Between 10 °C and 12 °C.

FOOD MATCHING

Its high acidity makes it a perfect pairing for fish and seafood, but its powerful body and volume enlarges its pairing range to stews or roasted meats, and spiced or slightly spicy hot dishes.