



Rías Baixas

Denominación de Orixe

O ROSAL

12,5% vol.

75 cl.

Elaborado e Embotellado por BODEGAS TERRAS GAUDA, S.A.
O Rosal - Pontevedra - Galicia - España R.E. 6863/PO



Baseándonos na lexendaria cepa ALBARIÑO e continuando a tradición artesanal dos mellores viños do val do Rosal, aliada coa máis moderna tecnoloxía, temos elaborado este viño.

A presenza ponderada de mostos procedentes das singulares cepas nobres autóctonas, Caiño Branco e Loureira, e a fermentación con pé de cuba, excluindo calquera levadura foránea, contribúen a defini-la súa senteira personalidade.

O demais é resultado de xungui-lo privilexiado microclima deste vizoso val, situado na ribeira gallega do Miño, o pé da desembocadura por terras da antiga Gauda, coa ilusión e o traballo das persoas que hoxe podemos ofrecerle esta TERRAS GAUDA.

botella Nº

ANALYSIS

HARVESTED: September and October 2016

BOTTLED: December 2016

SUGAR CONTENT AT HARVEST: 214 gr/l average

LAUNCHED: Beging 2017

ALCOHOL: 12,5% vol.

PRODUCTION: 915.000 bottles

2016

Although the greater part of the springtime was rainy and cool in 2016, toward the end of June, temperatures rose considerably when summer weather set in and continued to rise progressively, hot weather having prevailed throughout practically the entire summer. Thus, July was the warmest and driest month since there are climatic records. The water stress on the vines, revealed by the major dehydration of the berries, was offset thanks to the long-awaited rains which finally arrived at the beginning of September, prior to the harvest, having achieved an excellent ripening giving rise to musts with a fine sugar content and mild acidity having resulted in very long, complex wines.

PRODUCING REGION

Rías Baixas – Galicia.

VARIETY

70% Albariño, 20% Caiño and 10% Loureiro.

The Albariño contributes its fruity aromas and roundness on the palate to this blend. The Loureiro provides good floral aromatic intensity, the Caiño adding aromas of exotic fruits, balsamic notes and, most importantly of all, great structure and singularity.

VITICULTURE

The Albariño and Caiño are from the lower-altitude parcels, in other words, more humid and warmer parcels, meaning an earlier harvest and thus wines more highly concentrated, less acid and more full-bodied. This Albariño is the one harvested the earliest, on September 19th-23th, the Caiño being the last variety to be picked, between September 29th and October 3rd, being the latest, although it was picked for the first time before the month of October.

The Loureiro comes from highest-altitude, least humid, cooler vineyards, leading to a slower ripening giving us a vibrant Loureiro of intense aromas and smoothness on the palate. Harvested on September 26th-28th.

VINIFICATION

Following cold soaking for different lengths of time depending on the varieties, the fermentation took place at low temperatures in stainless steel tanks. After adding natural yeasts supplied from our own vineyards, the wine was cold-stabilized, filtered and then bottled.

TASTING NOTES

The combination of varieties is amazing. This is a highly complex wine with outstanding pleasant citrus aromas of mandarin orange and grapefruit, ripe peach and pineapple, combined with pleasant hints of orange blossom, mint and mild earthy, mineral notes.

Impressive on the palate due to its powerful structure. Its fresh youthfulness is accompanied by great character, revealing an unctuous quality, balance and a pleasant velvety sensation. Creamy, it caresses the palate with touches of cool minerality which, along with its mild acidity, reveals a pleasingly long finish. This wine is a faithful reflection of the excellent maturation of the 2016 vintage.

WINEMAKER'S COMMENTS

We do not consider it necessary to decant this wine.

Cellaring/Ageing potential: This wine should be served young. No ageing recommended.

Best when served at: 10^oC to 12^oC.

FOOD MATCHING

The wine is rich on the palate and deserves seafood, specially oysters and crab, perfect with creamy dishes, rice and Asian cuisine with rich sauces.