



## ANALYSIS

**HARVESTED:** September 2017

**SUGAR CONTENT AT HARVEST:**

215 gr/l average

**ALCOHOL:** 12,5% vol.

**BOTTLED:** December 2018

**LAUNCHED:** Beginning 2018

**PRODUCTION:** 915.000 bottles

## 2017

Although the start of spring was rainy, April showers were notably lacking with the lowest rain levels of all time. In general, temperatures throughout the cycle were high propitiating the early start of budding, with an advance in flowering of at least 10 days compared to a normal year. The growth cycle ended with a strong summer drought that softened thanks to weak rainfall at the beginning of September. The advance in the phenological status was maintained until the harvest, finishing for the first time before the month of October. These conditions gave us excellent maturation of all the varieties, with well-balanced musts, with mild acidity and final wines with great body and length.

## PRODUCING REGION

Rías Baixas – Galicia.

## VARIETY

70% Albariño, 22% Caíño and 8% Loureiro.

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

## VITICULTURE

The Albariño and Caíño 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 6th-10th, the Caíño being the last variety to be picked, between 15th and 19th of September, being the latest.

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 13th-14th.

## 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

It is a highly complex wine where the fusion of the predominant aromas of ripe peach, pineapple, tangerine citrus and orange blossom, are based on delicate mineral hints, earthy and pleasant notes of mint and bay leaf. On the palate, the first impression is that of a wine of great character but at the same time fresh and youthful, that fills us with its powerful structure, balance and unctuous sensation. This sapid consistency, its minerality, together with fresh and mild acidity, offers us an intense, pleasant wine with a long finish. The taste sensations are a clear reflection of the excellent 2017 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°C to 12°C.

## 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.