



ANALYSIS

HARVESTED: September 2015

SUGAR CONTENT AT HARVEST: 213 gr/l average

ALCOHOL: 12,5% vol.

BOTTLED: December 2015

LAUNCHED: Early 2016

PRODUCTION: 915.000 bottles

2015

The spring season in 2015 was one of the warmest in the last 25 years. The high temperatures and dry weather continued for the greater part of the summer, resulting in the vines having developed remarkably early, hence having meant an early harvest. The drought was relieved thanks to the rains at the first part of September, helping the stock at just the right time to properly complete an excellent ripening which gave us musts with a good sugar and exact malic acid content which finally made into fleshy, well-structured wines.

PRODUCING REGION

Rías Baixas – Galicia.

VARIETY

70% Albariño, 18% Caíño and 12% 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 16th-21st, the Caíño being the last variety to be picked, on September 26th-29th, being the latest, although it was picked for the first time before the month of October. The Loureiro comes from of 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 24th-25th.

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 surprising. This is a highly complex wine combining the aromas of ripe peach, pineapple, anise, orange blossom and citrus aromas of mandarin orange with undertones pleasingly reminiscent of mineral, earthy touches and notes of bay leaf and mint.

The first impression is that of a wine of great character, full-bodied and fleshy on the palate, powerful structure and velvety feeling. This consistency, along with its fresh, amiable acidity, offers us an enjoyable, intense wine with a long finish. This wine is a clear reflection of the excellent 2015 vintage.

This wine presents us with two seemingly contradictory characteristics: It is a complex yet easily drinkable wine.

WINEMAKER'S COMMENTS

We do not consider it necessary decant this wine.

Cellaring/Aging potential: This wine should be served young. No aging 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.