

**ALBARIÑO**  
**ABADÍA**  
**DE SAN CAMPIO**

**ANALYSIS**

**HARVEST:** September 2015

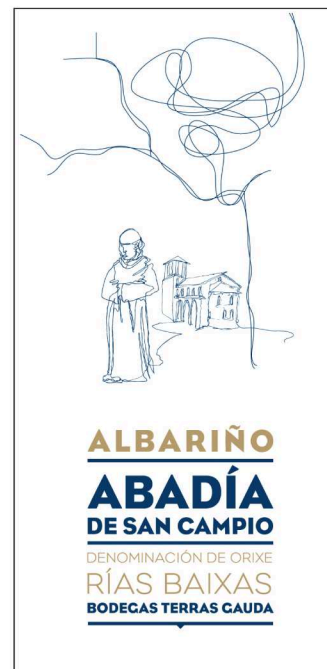
**SUGAR CONTENT AT HARVEST:** 214 gr/l average

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

**BOTTLED:** January 2016

**LAUNCHED:** February 2016

**PRODUCTION:** 320.000 bottles



**2015**

The Abadía de San Campio 2015 Albariño variety grapes were selected from the vineyards located in Goián and harvested on September 22nd-24th. We picked this Albariño in an excellent state of ripeness thanks to a mainly dry, hot summer, imbuing the wine with great varietal fineness, balance, remarkable length on the palate and a highly aromatic intensity.

**PRODUCING REGION**

Rías Baixas – Galicia.

**VARIETY**

100% Albariño.

**VITICULTURE**

This wine is made from the Albariño grown in our highest-altitude, less humid, cooler vineyards where there is a greater difference daytime-nighttime temperature differential, thus favoring slower ripening, giving us a fresher Albariño of great aromatic intensity, a greater degree of acidity and smoothness on the palate.

The grapes are harvested by hand and transported to the winery in crates weighing no more than 18 Kg, thus preventing the grapes from prematurely splitting open.

**VINIFICATION**

Following 6 hours of cold soaking, the traditional low-temperature fermentation takes place in stainless steel vats after adding native yeasts supplied from our own vineyards. The wine is cold stabilized, filtered and then finally bottled.

**TASTING NOTES**

At the aromatic level, this vintage is characterized by intense, fresh, fruity aromas, ripe apple and water pear, ripe banana, accompanied by delicate citrus aromas of lime and green lemon. These aromas are enhanced thanks to the cold soaking process.

This 2015 harvest is outstanding for its length and balance on the palate. The acidity inherent to a ripe albariño, fresh and vibrant, embraced within great gustatory amplitude, giving us an amiable, lively, fresh and appetizing combination. Persistent aftertaste of white fruit, with long, fruity finish.

**WINEMAKER'S COMMENTS**

We do not consider it necessary to 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**

Wonderful pairing with shellfish, oysters, clam and crab. Enjoy with spicy Asian cuisine.