

ALBARIÑO
ABADÍA
DE SAN CAMPIO

ANALYSIS

HARVEST: September 2016

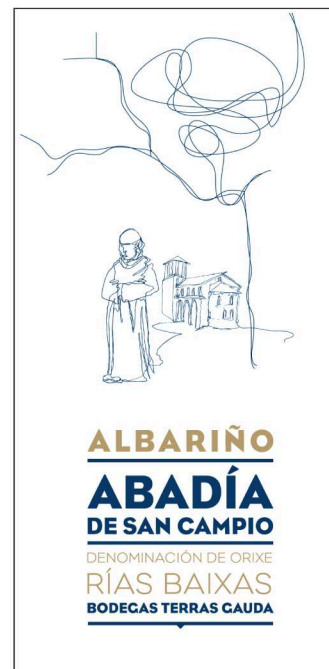
SUGAR CONTENT AT HARVEST: 215 gr/l average

ALCOHOL: 12,5 % vol.

BOTTLED: December 2016

LAUNCHED: January 2017

PRODUCTION: 320.000 bottles



2016

The Albariño grapes comprising the 2016 Abadía de San Campio were selected from the vineyards located in Goián and were harvested from September 23rd to September 25th. These grapes were harvested following the necessary rains at the first of the month, which, after an extremely dry summer, gave rise to an excellent ripening process, providing an Albariño of great aromatic intensity and marked varietal power, with an outstandingly broad gustatory range.

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

On the aromatic plane, this 2016 vintage is characterized by its intense tropical fruit aromas, mainly pineapple, along with delicate, fresh aromas of ripe white fruit such as Golden apple and pear, accompanied by subtle notes of lime over an anise background. These aromas are enhanced thanks to cold maceration.

This wine is both fresh and powerful on the palate. Amiable and velvety, with an outstandingly broad gustatory range, the hallmark of a vintage characterized by its fine ripening. The acidity is restrained yet vibrant, along with an appreciable unctuous quality, providing us with a balanced, lively, appetizing wine. Ample tropical and white fruit retronasal aroma with a very long, powerful finish.

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

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