

BODEGAS TERRAS GAUDA



HARVEST DATE: September 2008
HARVEST SUGAR: 210 gr/l. average
ALCOHOL: 12%

BOTTLED: December 2008
RELEASED: January 2009
CASE PRODUCTION: 90,000



O ROSAL 2008

The flagship wine of the winery, Terras Gauda O Rosal 2008 is a beautiful representation of a blend of native grapes traditional to the Rías Baixas DO. Estate grown in the O Rosal Valley, located on the Galician riverbanks of the Miño River, this wine gets its personality from a blend of the legendary Albariño, Loureira and Caiño Blanco.

PRODUCING REGION

Rías Baixas – Galicia, Spain

GRAPE VARIETY

70% Albariño, 20% Loureira and 10% Caiño Blanco.

VITICULTURE

For Terras Gauda 2008 we selected the albariño grape from the As Eiras plots. The grape harvest commenced in mid-September with the right autumn sunlight and temperatures to produce top-quality must. These conditions remained constant and proved to be beneficial to other varieties such as Caiño Blanco, which were harvested at the beginning of October. The grapes arrived at the winery with high sugar content in perfect harmony with the acids.

VINIFICATION

Traditional fermentation took place at controlled temperatures in stainless-steel tanks. After adding natural yeasts from the vineyards, the wine was cold stabilized, filtered and finally bottled.

TASTING NOTES

Terras Gauda O Rosal is the perfect blend of the best native Rías Baixas varieties: 70% Albariño, 20% Loureira and 10% Caiño Blanco. A greenish-yellow in color, this wine has a generous nose of ripe peach, orange peel, white flower and baked apple; the mouth is round with hints of minerality and honey. It finishes crisp and clean revealing its stunning structure and balance in acidity.

WINEMAKER'S COMMENTS

We do not consider it necessary to decant this wine.
Cellaring/ageing potential: This wine should be drunk young.
We do not recommend aging.

FOOD MATCHING

The wine is rich on the palate and deserves seafood and Asian cuisine with rich and spicy sauces.

