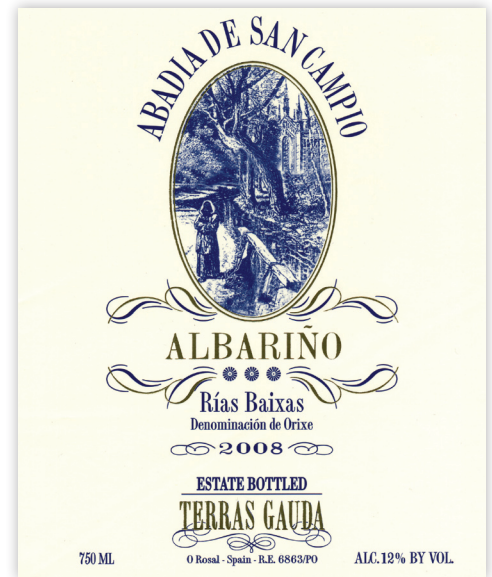


BODEGAS TERRAS GAUDA



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

BOTTLED: December 2008
RELEASED: January 2009
CASE PRODUCTION: 22,000



2008

The albariño grapes for Abadia de San Campio 2008 were selected from the Goian vineyards and harvested between September 29th and October 2nd. The must extracted from these grapes ripened to perfection giving the wine great varietal strength, distinguished by its breadth and balance of flavors.

PRODUCING REGION

Rías Baixas – Galicia, Spain

GRAPE VARIETY

100% Albariño

VITICULTURE

This wine was sourced from vineyards 150 to 450 feet above sea level with an annual average of 59°F, very little frost and abundant rainfall. Once harvested by hand, the grapes were transported to the winery in boxes holding no more than 44 pounds of grapes, thereby avoiding any premature breakage of the fruit.

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

Bright and clear in color. Aromas of citrus fruits—pineapple and lemon, fill the nose. On the palate shows an amazing ripe fruit sensation. This crisp white wine maintains a fantastic balance of acidity and fruit.

WINEMAKER'S COMMENTS

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

FOOD MATCHING

Enjoy chilled on a hot summer day. Wonderful pairing with shellfish; oysters, clam and crab. Enjoy with spicy Asian cuisine.

