

La Mar

ANALYSIS

HARVEST DATE: October 1st-4th, 2014

SUGAR CONCENTRATION AT HARVEST

DATE: 207 gr/l

ALCOHOL CONTENT: 12,2% vol

BOTTLED: July 20th, 2014

LAUNCHED: December 2016

PRODUCTION: 16.580 bottles

La Mar

A natureza atlántica do excepcional CAÍÑO BRANCO, practicamente exclusivo do Val do Rosal, dá nome a LA MAR para evocar a influencia física do océano nas súas características e a simbólica, na apertura ao mundo desta caste singular.

Recibe en LA MAR mestura de ALBARIÑO e LOUREIRO, para conseguir, sen perder o seu carácter, unha definición de viño única.

José María Fonseca.



Denominación de Orixe Rías Baixas
Bodegas Terras Gauda

2014

The continual rainfalls and low temperatures throughout the springtime and part of the summer gave rise to the vines having developed noticeably late, this lag been cut back to solely five days by harvest time. The slow, arduous ripening of the Caiño grapes, a very late variety, turned out satisfactorily thanks to our having had warm, dry days at the very end of September and first part of October, this final ripening process having afforded us with a complex wine of delicate ripened fruit aromas, a marked minerality characteristic of this variety and a gustatory depth and power making it full and long on the palate with a seemingly endless finish.

PRODUCTION REGION

Rías Baixas – Galicia.

GRAPE VARIETIES

90% Caiño blanco, 10% Albariño and Loureiro.

VITICULTURE

This is a grape known for its scarce production, being the least productive of the white Galician varieties. The Caiño is a long cycle, late ripening grape. It is the last to be harvested in the season, when there is a high risk of raining.

It is a very delicate grape, its sensitive to mildew requiring interventions such as defoliation or green pruning to prevent diseases and attain a good, balanced ripening.

The decisive, essential winemaking virtue of the Caiño variety making it unique is how effortlessly it expresses the characteristics of its terroir to the most.

VINIFICATION

Because of its high skin percentage, the Caiño grape undergoes a longer cold maceration process to extract the aromas to full advantage. After the fermentation process it's then left to settle at low temperature until it is bottled and continues to age.

TASTING NOTES

The first impression of La Mar's evocative, clean tropical aromas with their predominant ripe pineapple, persimmon aromas and a suggestive hint of lychee is initially surprising. Given the Caiño variety's ability to extract the finest characteristics from the terroir, this first impression is accompanied by a remarkable minerality with subtle earthy notes in nose and retronasal aromas. This aromatic sensation is based on the faint hints of aromatic herbs and ripe melon, layered over a creamy, enveloping background of fine lees.

WINEMAKER'S COMMENTS

This wine does not require decanting, although we do recommend letting it breathe for a while before tasting.

Maturation/Ageing potential: at launching time clearly shows the excellent varietal traits of the grape. In a period of at least three years it will continue to evolve in the bottle acquiring complexity and maturity.

Optimum consumption temperature: Between 10 °C and 12 °C.

FOOD MATCHING

Its high acidity makes it a perfect pairing for fish and seafood, but its powerful body and volume enlarges its pairing range to stews or roasted meats, and spiced or slightly spicy hot dishes.