



**Rías Baixas**  
Denominación de Orixe  
**O'ROSAL**



**VARIETAL:**

70% Albariño, 23% Caíño Blanco  
and 7% Loureiro

**APPELLATION:**

D.O. Rías Baixas

**ALCOHOL:** 12% **PH:** 3.40 **TA:** 6.90 g/L

**AGING:**

Aged sur lie in stainless steel tanks

**CASES IMPORTED:**

3,072 6/750mL

Terras (Land) Gauda (Happiness) was founded in 1990 by the Fonseca family in the southern-most region of Rías Baixas, O Rosal. Considered to be one of Rías Baixas' most emblematic wineries, Terras Gauda routinely produces award-winning white wines made solely from estate-grown fruit. Many attribute the estate with being responsible for the advancement and development of the appellation as a whole, due to its sincere dedication to quality control and preserving the native grape varieties of Galicia.

## Vineyards and Winemaking

Located on the Atlantic coast, just above Portugal, with a mild, maritime climate and expansive coastline estuaries, Rías Baixas shares the same mineral-rich soils and cool climate as renowned white wine-producing regions, including France's Loire Valley and the Rhine region of Germany. The O Rosal sub-region with its unique, iron-rich schist soils and closer proximity to the Atlantic Ocean, is known for producing more mineral, quality-driven wines than other parts of the appellation.

Comprising a proprietary blend of Albariño, Loureiro & Caíño Blanco, each variety is said to add something special to the Terras Gauda O Rosal. Albariño contributes notes of citrus and fresh tropical fruit, Loureiro provides important floral aromatic intensity and Caíño Blanco, aromas of ripe orchard and tropical fruit, great structure and character.

Individual grape clusters were harvested by hand and after a pre-fermentary cold maceration of each individual varietal, alcoholic fermentation was then conducted using a natural yeast strain selected from the estate's vineyards. The resulting wine was aged over lees for 3-4 months and then lightly filtered and cold stabilized before bottling.

## Vintage Information

The 2021 vintage began with high humidity and low temperatures in spring and continued throughout the summer with light rainfall. Towards the end of summer, temperatures were warm and sufficiently dry. The Albariño was harvested first, between the 13-18<sup>th</sup> of September. The Loureiro next between the 19-20<sup>th</sup> as the highest elevation block on the estate, lead to cooler temperature and slower ripening and the Caíño Blanco was last, between the 21-25<sup>th</sup>. The Albariño and Caíño Blanco that make up this blend grow on the lowest elevation blocks on the Terras Gauda estate.

## Tasting Notes

The 2021 Terras Gauda O Rosal is an exemplary bottling of a truly stellar Spanish white wine. It is full-bodied with soft acidity, lively on the palate and has an incredibly long finish. Predominant aromas of ripe peaches, tangerines and orange peel with complementing delicate earthy, mineral and floral overtones and subtle creamy and minty notes. The 2021 vintage exhibits a well-rounded wine Galician white wine, filling the palate with a fresh, youthful and vibrant mouth feel. At once complex and easy to drink, the estate suggests serving this wine between 10°C to 12°C (50°F-53°F), and serving it with seafood, cream-based or dishes with rich sauces, Asian food and meals featuring a combination of chicken and rice.

# ABADÍA DE SAN CAMPIO

## ALBARIÑO

D.O. RÍAS BAIXAS

2021



**VARIETAL:** 100% Albariño

**APPELLATION:** D.O. Rías Baixas

**ALCOHOL:** 12%

**PH:** 3.45    **TA:** 6.6 g/L

**AGING:** Aged *sur lie* in stainless steel tanks

**CASES IMPORTED:** 9,240 9L cases

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### VINEYARDS AND WINEMAKING:

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This wine is made from estate-grown Albariño planted directly around the estate, just above sea level. This lower elevation plot farmed by the Fonseca family produces Albariños that have more structure, greater aromatic intensity and smoother acidity than other white wines produced in the DO Rías Baixas. Grapes are harvested by hand and brought to the winery in small, 18 Kg crates within hours of harvest.

After a pre-fermentary cold maceration, alcoholic fermentation takes place using a select yeast strain isolated from the winery's own vineyards. The finished wine is aged on the lees for three months before it is cold stabilized, lightly filtered, bottled and released to market.

### VINTAGE INFORMATION:

The 2021 vintage began with a damp and rainy spring into summer with low temperatures. September was warm and relatively dry which led to a healthy harvest and well-balanced grapes. Our estate-grown vineyards were harvested on the 13th and 14th of September, which winemaker Emilio Canas states 'have beautifully transformed into a rich wine with a wide variety of rich textures and flavors.'

### TASTING NOTES:

The 2021 Abadía de San Campio clearly displays the unique characteristics of the Galician terroir. Clean aromas of ripe pineapple and tropical fruit are accompanied by delicate hints of pears and golden apples. Perfectly balanced on the palate, this wine has well-integrated acidity and a soft creaminess that makes it luscious and appealing. The signature Albariño notes of citrus and tropical fruit are characteristically vibrant, allowing the 2021 Abadía de San Campio to be paired with a multitude of dishes, and providing one with a pleasing and lingering finish.

The estate recommends serving this wine at 10°C to 12°C (50°F–53°F) and pairing it with any kind of shellfish including oysters, clams and crab, Asian and/or spicy cuisine.