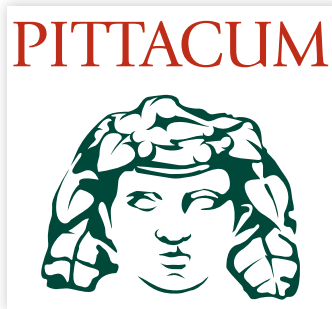
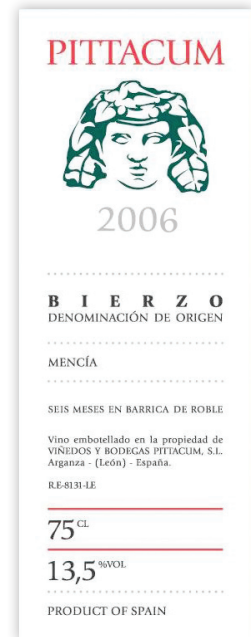


BODEGA TERRAS GAUDA



HARVEST DATE: September 2006
HARVEST SUGAR: 248 gr/l. average
ALCOHOL: 14%

BOTTLED: May 2007
RELEASED: January 2009
CASE PRODUCTION: 15,000



2006

The 2006 harvest had a lot of things in common with 2005. The beginning of the spring was very rainy, providing reserves in the soil that aided development and ripening. In July the region saw high temperatures and again in late August, this time in combination with 40 litres of rain which increased the ripening acceleration. Harvest took place in early September in optimal conditions.

PRODUCING REGION

D.O. Bierzo, Spain

GRAPE VARIETY

100% Mencía, Estate Grown

VITICULTURE

The Pittacum vineyard sites benefit from a combination of rich soils in the valley and alluvial, chalky in the mountains, giving the Mencía grape varied flavors. The mild, temperate climate typical to this region allows for early harvesting, traditionally 30 days before Castille and the Rioja. The fruit is sourced from 50 to 80 years old vines on the Pittacum estate. The vineyard prides itself on their environmentally friendly, sustainable viticultural practices.

VINIFICATION

Harvested from old growth vines, the fruit is gently crushed and traditional fermentation takes place in stainless steel tanks. Manual cap-plunging, pumping-over and long maceration time allows for selective extraction of tannins. Malolactic fermentation occurs naturally. The wine was then aged for eight months in French and American oak.

TASTING NOTES

Ruby red in color, this wine is reminiscent of plums and violets on the nose. Fresh raspberry and cherry fruit flavors with a hint of chocolate fill the mouth. Finishes with a hint of sweet vanilla and toffee.

WINEMAKER'S COMMENTS

Drink slightly fresh (59°F). Decanting is recommended. Best if consumed in the next three and half years.

FOOD MATCHING

Red meat (especially lamb chops or roasted rabbit), Cheese and Charcuterie

