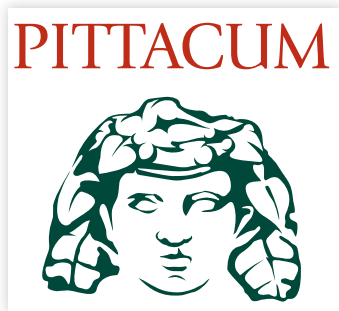
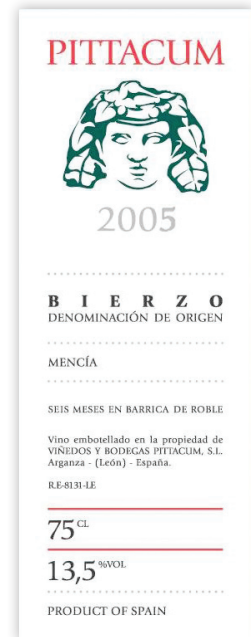


## BODEGA TERRAS GAUDA



HARVEST DATE: September 2005  
HARVEST SUGAR: 250 gr/l. average  
ALCOHOL: 14.2%

BOTTLED: June 2006  
RELEASED: June 2008  
CASE PRODUCTION: 15,000



### 2005

The 2005 vintage saw optimal ripening conditions yielding good sugar content without botrytis and a good equilibrium of malic and lactic acids. The ideal growing conditions enjoyed in 2005 resulted in one of our best vintages of Pittacum to date.

#### 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

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 bottled. Aged 14 to 20 months in French and American oak

#### TASTING NOTES

Crimson-colored with a purple edge of great intensity. Aromas of preserved black fruits (blueberries and blackberries). The mouth feel is full and meaty with considerable sweet, mature, tannins. Fruit-forward with touches of fresh mint and black chocolate. Very well balanced

#### 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.

