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**25th Anniversary Releases from Terras Gauda Celebrate the
Authentic Character of Rías Baixas –
2014 Abadía de San Campio and 2014 O Rosal**

New York, NY (June 4, 2015) — Terras Gauda is celebrating 25 years as a leading producer of authentic Albariños from Spain's northwest region of Rías Baixas. A respect for regional distinction has long defined the winery's leadership in working with the heirloom varieties of Rías Baixas, including the rare Caiño Blanco, an indigenous grape used in the winery's renowned **O Rosal** blend and showcased in the limited bottling, **Terras Gauda La Mar**.

"For the past 25 years we have been explorers in our own vineyards, seeking improvements that allow us to uncover the genuine expression of Albariño and other local grapes," says winemaker Emilio Rodriguez. "We've always valued character first. Caiño Blanco had almost disappeared from Rías Baixas in the 1980s, until Terras Gauda launched an ambitious replanting program to rescue the variety. We are one of the few wineries in Spain to hold a patent to work with our own native yeasts, and we have mastered a proprietary system to age on the lees."

Terras Gauda has refined viticultural and vinification techniques to allow for the maximum expression of their varietals and vineyards. **Terras Gauda Abadía de San Campio 2014** and **O Rosal 2014** reflect the pure fruit aromas, minerality and crisp, refreshing body that distinguishes the wines from this northwest corner of Spain.

***New Vintage Release* – Terras Gauda Abadía de San Campio 2014**

Made from 100% Albariño, the grapes were hand-harvested during the third week in September from the Goian vineyards which range from 150 to 450 feet above sea level. Terras Gauda was the only winery in Rias Baixas to risk delaying the harvest until optimal ripeness and acidity. The result is pure varietal expression and balance. The suggested retail price is \$20.00.

***New Vintage Release* – Terras Gauda O Rosal 2014**

Terras Gauda O Rosal is a benchmark representation of native grapes traditional to Rías Baixas. Albariño (70%), Loureiro (15%) and Caiño Blanco (15%) are blended to reflect the complexity possible from vineyards in the O Rosal area. The 2014 harvest started off with low temperatures and rains, but warm, dry conditions at the end of summer allowed for proper ripening. The suggested retail price is \$24.00.

To request samples of Terras Gauda Abadia de San Campio 2014 and O Rosal 2014 please contact Megan Pisani at Megan@gregorywhitepr.com or call (718) 403-9473. Terras Gauda is imported in the U.S. exclusively by **Aveníu Brands**.

About Aveníu Brands

Aveníu Brands is a fine wine and spirits importer, building wine brands such as Artesa, Septima, Anna de Codorníu Cava, Clos La Chance, and Viña Zaco, as well as fine spirits such as KAH Tequila, Zodiac Vodka, Ocean Vodka and Don Roberto Tequila. The parent company of Aveníu Brands, Bodegas y Viñedos Codorníu Raventós, has been in the wine industry since 1551. (www.aveniubrand.com)

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