



GODELLO 100 % D. O. VALDEORRAS

VARIETY: Godello 100%

SOILS: Sandy granitic.

VINEYARDS: Small smallholdings located on the slopes of the Encoro de San Martiño and the slopes of the Rio Sil.

ELABORATION: 70% aging on lees for 8 months - 30% aging in new French Allier oak barrels.

TASTING NOTES: Pale yellow with steely edges in a thin layer and dense tears.

On the nose it is elegant and mineral loaded with white flowers, intense fruits and fresh buds, cradled with subtle spicy notes of noble woods.

On the palate it is fatty, meaty with a fresh finish and a floral aftertaste.

LIMITED PRODUCTION: 3,000 BOTTLES

