

PAGOS DE GALIR GODELLO 2017

TYPE OF WINE: White
REGION: Valdeorras
GRAPE VARIETIES: 100% Godello

ALCOHOLIC VOLUME: 13,5%
TOTAL ACIDITY: 5,1
pH: 3,60
VOLATILE ACIDITY: 0,66
ASO2L/T: 30/88

WINEMAKING:

Our godello vineyards are planted in the area with more sunshine hours in Galicia. After a manual harvest, the grapes arrive in the winery for making a prefermentative maceration in cold. During the alcoholic fermentation, temperatures are controlled not to let it overtake the 18°C. After his, the wine spends 5 months ageing with its lees.

HARVEST DESCRIPTION:

Harvest in 2017 was one of the shortest in the history of D.O. Valdeorras which brought a 12% less in the production. This reduction was already expected and justified by several adverse meteorology factors, specially due to the frosts recorded in the end of April.

As usual, thanks to the adequate works in the field we managed to maintaining the excellent quality of the grapes.

TASTING NOTES:

Golden yellow with green hints.

Deep variety characteristics in nose. Fresh, floral, with white fruit traces and a little dab of raisins and lime.

Dense, long and fresh in mouth where we find the floral and fruity nuances too.

The ageing process with the lees provides the wine with consistence and unctuousity, making it perfect for pairing with oily fishes, white meats, cheeses and most appetizers.

Service temperature 8°-11°C



Pagos del Galir