

MARUXA GODELLO 2024

Maruxa, or María in Spanish, is a Great Galician Name. She was the winery founder's mother. The wine comes from our vineyards in the village of Éntoma, Valdeorras. We classify it as a village wine.



Type of wine: White
Region of production: Valdeorras
Year: 2024
Grape varieties: 100% Godello

Type of bottle: Burgundy
Bottle size: 75cl.
Ageing: 3 months on its lees in stainless steel vats

Alcoholic strength: 13.5%
pH: 3.1
SO₂ Free/Total: 25/90
Total acidity: 6.8
Volatile acidity: 0.3



The vineyard

The grapes used to craft Maruxa Godello are sourced from our terraced vineyards in the village of Éntoma—specifically the Regueirón, O Follo, Valdemio, and Granilla plots—as well as from trusted local growers in the same area, whose harvest we oversee personally.

Éntoma lies in the southernmost part of Valdeorras, with vineyards flanking the Galir and Sil rivers. Soils in the Val do Galir are predominantly slate, with a southerly exposure that enhances ripening through reflected heat. In contrast, vineyards closer to the Sil River feature more clay-rich soils with gravel and a northerly orientation, resulting in slower ripening and grapes that contribute floral nuance and precision to the final wine.

Winemaking

Grapes are hand-harvested into 15 kg crates and undergo a cold maceration period in a refrigerated chamber and tanks for 48 hours before fermentation. Alcoholic fermentation takes place with indigenous yeasts, and the grapes are destemmed without crushing to preserve the integrity of their primary aromas. The wine is then aged on its fine lees in stainless steel tanks for three months to build texture and complexity.

Vintage / Harvest description

The 2024 vintage was the coolest of the past decade in Valdeorras. Yields were lower than in the previous year, and the growing season followed a normal pace until summer brought cool days and cold nights. These conditions allowed for greater precision in harvesting each plot and extended the picking period, resulting in perfectly ripe grapes with excellent balance between pH and acidity.

Tasting Notes

Bright and intense yellow in colour with greenish hues. The nose displays striking aromatic intensity and a marked minerality, with ripe white fruits elegantly interwoven with subtle herbal notes and hints of Mediterranean scrub.

On the palate, it is poised and harmonious, with a silky texture, refined freshness, and a long, persistent finish.

An ideal companion for fish, seafood, and brothy rice dishes.