



GODELLO 200 CESTOS 2018

Designation Of Origin **VALDEORRAS**
Enologist: Ángel Sánchez Cuesta

Vineyards

Adega A Coroa is committed to Valdeorras land and to the vines to offer the best wines. This has led to the creation of “200 Cestos”, a very special wine since it is a 100% godello coming from a plot with special features, with vines over 75 years old planted in terraces.

The plot, for its location, orientation and height, obtained from the variety highlighting its potential godello elegance, complexity and power traditional aroma of this variety and looking for a rich wine with greater intensity of color, freshness and fruit background.

Analysis

Grape Variety: 100 % godello
Alcohol Content: 13,5 °
Total Acidity: 5,8 gr/l
Residual Sugar: < 2 gr/l
PH: 3,46
Method of Clarification: in fermentation

Tasting Notes

Its appearance shows us greenish lemon and bright reflections transmitting freshness and vitality.

In nose we move into aromatic sensations and we find fresh grass, yellow plum, white flowers (honeysuckle) making us feel soft emotions. It is warm because of a good maturity, reflecting an excellent alcoholic potential perfectly joined with a superb citrus acidity (red grapefruit), which keeps a long time.

In mouth it is powerful (citrus jelly, lime) with a lot of nerve, which predicts long life and noble evolution in bottle. It is powerful, rich, with bitter fennel, lemon verbena infusion, typical of a great wine.

Finish, it is mineral characteristic of a granitic soils of this great vineyard.