



A COROA GODELLO 2024

Designation Of Origin VALDEORRAS
Enologist: Ángel Sánchez Cuesta Production Run: 135.000 bottles

Vineyards

Eighth select plots selected among the best in Valdeorras. A combination of good south-southwest facing land with a noticeable slope, a gradient approximately 15% and a special microclimate ideal for ripening. Grapes harvested by hand in 14 kilo crates and later manually selected upon arrival at winery.

Vinification

Alcoholic Fermentation: 15 days
Temperature: between 15° y 18°
Malolactic Fermentation: None
Time in barrel: None

Analysis

Grape Variety: 100 % godello
Alcohol Content: 13,5°
Total Acidity: 5,9 gr/l
Residual Sugar: < 1,5 gr/l
PH: 3,2

Tasting Notes

A Coroa Godello 2024 presents a bright straw color, with marked green hues on a thin layer that remind us of harmonic combinations of green leafy flowers and shows its careful preparation. Crystal brightness and with an extensive care.

With great transparence of aromas and remarkable intensity, it subtly shows spicy notes that melt with aromas of wild white herbs, citrus notes, tropical fruits, ripe stone fruit and light aniseed tone that reminds one of fennel. It has a marked vegetal touch on the nose, typical of the godello, and outstandingly clean.

Fresh in the mouth, with less marked acidity and increasing softness and unctuous smoothness. It is a long wine, marked by its slight bitterness, typical of the great godellos. Subtle retronasal aroma with remarkable touch of white flowers.

A Coroa Godello 2024 stands out for its great intensity of aromas, savory, with a lingering aftertaste and great balance in the mouth.

