



GODELLO A COROA LÍAS 2022

Designation Of Origin VALDEORRAS
Enologist: Ángel Sánchez Cuesta

Vineyards

Wine selected from subplots of one of our most emblematic vineyards, A Sobreira, situated at an average altitude of 450 meters. The 8-hectare vineyard is the largest in A Coroa. Located on a hill with a good northeast-southwest orientation, it is characterized by a special microclimate that lends it great potential.

Once the grapes get to the winery in boxes of no more than 14Kg, fermentation takes place in stainless steel through a winemaking process with the presence of its own lees for about 5 months.

Vinification

Alcoholic Fermentation: 15 days
Temperature: between 15° y 18°
Malolactic Fermentation: None
Time in barrel: None
Aged on its Lees: 5 months

Analysis

Grape Variety: 100 % godello
Alcohol Content: 13,3°
Total Acidity: 5,7 gr/l
Residual Sugar: < 1 gr/l
PH: 3,25

Tasting Notes

Visual: Bright greenish yellow with straw-colored highlights, reflection of the solar intensity reached in the maturity of the crop.

In nose: Excellent intensity where there show notes of elder and gorse flower with a slight vegetable end that remind us the fennel, characteristic of the great Godellos. With a slight oxygenation, the aromas of papaya and mango appear to provide an excellent and elegant aromatic complexity.

In the mouth: its entry is powerful where it marks the character of a white mature wine with alcohol and the acidity that reminds us the grapefruit. A persistent aftertaste with a light saline and bitter touch corresponding to the personality of the soil where the vineyards are grow.